

Breadfarm's Graham Crackers | SAVEUR

From Molly Wizenberg's blog, *Orangette*, 2015

BreadFarm Bakery, Edison, Washington

Internet Address: <http://www.saveur.com/breadfarms-graham-crackers>



This is more like a cookie, but it's healthier with the use of whole wheat flour.

- 1 3/4 cups whole wheat pastry flour
- 1/2 cup whole-wheat flour
- 1/4 cup all-purpose flour
- 1 tablespoon wheat bran, plus 2 teaspoons
- 1 teaspoon baking soda
- 1/2 teaspoon kosher salt
- 1/2 teaspoon ground cinnamon
- 2 sticks unsalted butter, softened
- 2/3 cup unrefined cane sugar, or turbinado sugar [I used moscovado]
- 2 tablespoons honey

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>

Servings: 48

1. In a medium bowl, whisk the flours with the wheat bran, baking soda, salt, and cinnamon.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat the butter, sugar, and honey on medium speed, stopping occasionally to scrape down the sides of the bowl, until the mixture is creamy, 2 minutes. With the mixer on low speed, add the dry ingredients in three batches, stopping as needed to scrape down the bowl, until the flour is fully incorporated.
3. Continue beating until the dough comes together around the paddle, pulling away from the sides of the bowl.
4. Scrape the dough out onto a work surface and gather into a ball. Halve the dough ball and place each half on a 12" x 16" sheet of parchment paper. Pat each half into a 1"-thick rectangle and then cover with another sheet of parchment paper, lining it up with the first. Using a rolling pin, roll each dough half between the sheets of parchment to an even thickness of 1/8", maintaining its rectangular shape [this was very difficult to do, so I made do with a big oval shape]. Carefully transfer the two dough halves, still between the parchment sheets, onto two baking sheets and freeze for 30 minutes.
5. Remove each sheet from the freezer, and transfer the parchment-wrapped dough sheets to a clean work surface. Remove the top sheet of parchment from each, and working quickly, use a fork or skewer to prick the dough sheets at roughly 1-inch intervals. Using a pizza cutter or a sharp knife, score the dough into 2-inch squares. Trim the scraps, and reserve to use for re-rolling and making more cookies. Return the pricked and scored dough sheets, still in single, large sheets, to the freezer for 15 to 20 minutes, until very firm.
6. Position racks in the upper and lower thirds of the oven, and heat to 350°. Remove the chilled dough sheets from the freezer, and invert each onto a clean work surface. Peel away and discard the parchment paper and, working quickly, separate the dough sheets along the score lines, into individual squares. Place the squares onto three parchment paper-lined baking sheets, spacing them about 1 1/2 inches apart. Chill the squares on the baking sheets for 15 minutes.
7. Bake the squares for 14 minutes, until golden at the edges; rotate the baking sheets front to back and top to bottom halfway through cooking. Transfer to a rack and cool completely. Store in an airtight container at room temperature for up to 2 weeks. [I didn't quite get 48 cookie/crackers out of my batch - probably because they were just a bit thicker than the 1/8 inch suggested - it's hard to measure!]

Per Serving (excluding unknown items): 69 Calories; 4g Fat (49.7% calories from fat); 1g Protein; 8g Carbohydrate; 1g Dietary Fiber; 10mg Cholesterol; 46mg Sodium. Exchanges: 0 Grain(Starch); 1 Fat; 0 Other Carbohydrates.