

Graham Crackers

Time: 25 minutes to make, 20 to bake

Pleasingly uniform and bearing fork prints, like the ones that come of a box, these graham crackers veer off course with their handsome cragginess, their crisp, porous crumb, and the depth and crackle of real graham flour—lots of it. With as little white flour as decency (that is, texture) will allow and just enough honey and brown sugar to loft the other elements, this recipe produces a superb all-purpose cracker that moves easily from cheese to peanut butter—and beyond.

Recipe length notwithstanding, these crackers are easy to prepare and roll out. They bake without shrink or buckle and taste best within the first couple of days.

Equipment *Mise en Place*

For this recipe you will need a food processor, parchment paper, a ruler, a pizza cutter or small sharp knife, a rolling pin, a sheet pan, a thin, pliant metal spatula, and a wire cooling rack.

Ingredients

- 9.6 ounces (about 1 $\frac{3}{4}$ cups) Anson Mills Graham Flour
- 1.17 ounces (about $\frac{1}{4}$ cup after sifting) Anson Mills Fine Cloth-Bolted Pastry Flour
- 3 tablespoons (1.5 ounces) dark brown sugar
- $\frac{1}{2}$ teaspoon fine sea salt
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon baking soda
- 6 tablespoons (3 ounces) cold, unsalted European-style butter, cut into pieces
- 3 tablespoons (1.5 ounces) honey
- about 5 tablespoons spring or filtered water

Directions

1. Turn the flours, sugar, salt, baking powder, and baking soda into a food processor bowl and pulse to combine. Scatter butter and drizzle honey over the surface and pulse to a fine meal, about ten 1-second pulses. With the processor running, add the water and process until the dough clears the bowl, about 10 seconds. Do not overprocess.

Baking Notes

It is best to avoid flour altogether in the rolling and cutting of these crackers—it will make them tough. Bake them slowly, and check frequently for overbrowning. Oven temperatures vary: If the crackers brown too quickly, reduce the temperature by 25 degrees.

Anson Mills

1922-C Gervais Street - Columbia, South Carolina 29201 • tel. (803) 467-4122 • sales@AnsonMills.com

2. Transfer the dough to a large sheet of parchment paper. The dough should be evenly moist and pliant, but not wet. (If it is too wet, add a small amount of flour and knead lightly to incorporate; if it is too dry, sprinkle the surface with a few drops of water and knead lightly to incorporate.) Pat the dough down evenly into a large rectangle. Cover it with a wide sheet of plastic wrap and roll it into a rectangle, roughly 12 by 15 inches. Do not use additional flour. Chill the dough 20 minutes.
3. Adjust the oven racks to the lowest and upper-middle positions and heat the oven to 300 degrees. Using a ruler and pizza cutter or small knife, trim the perimeter of the dough to a 10 by 14-inch rectangle. Use the ruler and knife to notch the dough into thirty-five 2-inch squares (7 across the top and 5 down the side), then cut through the dough, using the ruler and pizza cutter. Without separating the squares, use a fork to prick each one a few times.
4. Transfer the parchment to a sheet pan and bake the crackers en masse on the lowest rack until they are light brown, slightly risen, and beginning to dry, about 20 minutes. Remove them from the oven and slide the parchment off the sheet pan onto a cutting board. Line the pan with a fresh sheet of parchment. Run a knife along the perimeter of the crackers and transfer the individual crackers to the sheet pan with a thin, pliant metal spatula, leaving space between for airflow. (Not all crackers will fit comfortably on the sheet pan at the same time. Bake those that remain after the first batch is done.) Bake on the upper-middle rack until deep golden brown, about 20 to 25 minutes more. Transfer the crackers to a wire rack and cool completely. (The crackers will keep for up to 5 days in a tightly covered container at room temperature.)

Makes thirty-five 2-inch graham crackers