



Mock Graham Crackers

You won't miss the childhood treat and S'mores staple with this recipe!

Ingredients

- 2-1/3 cup (11.625 oz) [Pamela's Baking & Pancake Mix](#)
- 1/2 cup plus 1 TBSP (4 oz) brown sugar
- 1/4 tsp baking powder
- 1/4 tsp sea salt
- 1/2 tsp cinnamon
- 6 TBSP butter - cut into 1/4" dice and well chilled
- 3 TBSP molasses
- 1/4 cup milk
- 3/4 tsp vanilla

Directions

Blend Baking & Pancake Mix, brown sugar, and other dry ingredients.

Add cold butter to dry ingredients and combine, with stand mixer or pastry blender, until butter is blended into pea size crumbs.

Dissolve molasses in warmed milk, add vanilla and mix well. Add liquids to dry mixture and blend well. Turn onto plastic wrap and pat into a rectangle about an inch high. Wrap and chill well, at least 2 hours.

Divide dough in half and roll out each dough to 1/8" thick, using plastic wrap or parchment, top and bottom. Transfer to parchment lined sheet pans. Using a knife or pizza cutter, cut dough into 2 or 3" squares starting about 1/2 inch from edge all around the pan. Poke all over with fork and bake in preheated 325° oven for approximately 15 minutes, until just starting to brown on the edges and the sheen from the top of the crackers is gone.

Allow crackers to cool slightly, breaking works best when still slightly warm. Gently pull the parchment out of the pan, using the edge of the sheet pan as the wedge to break crackers on the score lines. Gently press on each side of the score line. If the crackers just won't break on the lines you can gently cut again with pizza cutter or knife.

Chef's Note: Discard the uneven margins of dough on the outside or crush them into graham cracker crumbs for later use.

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