

WHOLE WHEAT
Pastry
FLOUR

ADDS A NUTTY SWEETNESS TO PASTRIES



100232F01E



NET WT 48 OZ (3 LBS) 1.36kg



210559

Graham Crackers

1 cup (96g) King Arthur Whole Wheat Pastry/Graham Flour

1 cup (120g) King Arthur Unbleached All-Purpose Flour

1/4 cup (50g) sugar

1/2 teaspoon salt

1 teaspoon cinnamon

1 teaspoon baking powder

1 large egg

1/4 cup (50g) vegetable oil

1/4 cup (85g) honey

2 to 3 tablespoons (28g to 43g) milk

Additional milk, for glaze

Cinnamon-sugar, optional; for topping

Combine dry ingredients in a mixing bowl. In a separate bowl, whisk egg, oil, honey, and 2 tablespoons milk. Stir into dry ingredients until fairly stiff dough is formed, adding more milk if necessary. Knead dough gently until smooth.

Wrap dough and chill until firm, about 1 hour.

Divide dough in half. Working with one piece at a time, roll about 1/16" thick on parchment paper. Transfer parchment to baking sheet. Repeat with second piece of dough.

Brush both pieces with milk then sprinkle with cinnamon-sugar, if desired.

Bake in a preheated 300°F oven for 10 minutes, rotating pans after 5 minutes.

Remove pans from oven. Use sharp knife to cut dough into 3" x 2" rectangles. Don't separate. Return crackers to oven and bake 18 to 20 minutes.

Turn off oven and open door wide 5 minutes to let heat out. Shut door with crackers inside to crisp 20 minutes.

Cool completely on a rack.

Store the crackers, well-wrapped, at room temperature for up to a week; freeze for longer storage.

Yield: about 2 dozen graham crackers.

Nutrition Facts

45 servings per container

Serving size 1/3 cup (30g)

Amount per serving

Calories **90**

% Daily Value*

Total Fat 0.5g **1%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 0mg **0%**

Total Carbohydrate 23g **8%**

Dietary Fiber 4g **14%**

Total Sugars 0g

Includes 0g Added Sugars **0%**

Protein 2g

Vitamin D 0mcg **0%**

Calcium 8mg **0%**

Iron 1mg **6%**

Potassium 98mg **2%**

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS:

SOFT WHOLE WHEAT FLOUR.

KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
800-827-6836 | KingArthurBaking.com

Produced on equipment that also processes eggs, milk, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

Store cool and dry.

DO NOT EAT RAW FLOUR, DOUGH, OR BATTER.

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