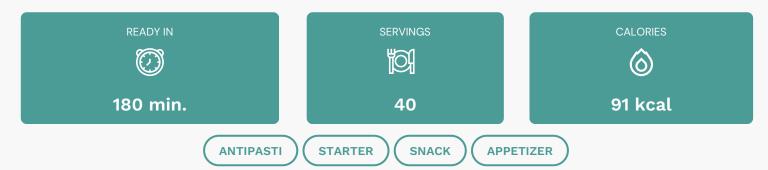


Brown Sugar Grahams

🕭 Vegetarian



Ingredients

- 1.5 cups flour all-purpose
- 1 cup flour whole wheat
- 1 cup brown sugar packed
- 0.5 teaspoon baking soda
- 0.3 teaspoon salt
- 0.8 cup butter cold cut into pieces
- 0.3 cup honey
- 0.3 cup milk

1 teaspoon vanilla

- 0.3 cup granulated sugar
- 2 teaspoons ground cinnamon

Equipment

- bowl baking sheet
- blender
- plastic wrap
- cookie cutter

Directions

	In large bowl, mix both flours, brown sugar, baking soda and salt.
	Cut in butter, using pastry blender (or pulling 2 table knives through mixture in opposite directions), until mixture looks like fine crumbs.
	In medium bowl, mix honey, milk and vanilla. Gradually add to flour mixture, stirring with fork until dough forms. Divide dough in half; shape each portion into a flattened round. Wrap in plastic wrap; refrigerate 2 hours.
	Heat oven to 350°F. In small bowl, mix granulated sugar and cinnamon. Unwrap dough. On lightly floured surface, roll each portion to 1/4-inch thickness.
	Cut with floured 2 1/2-inch round cookie cutter. On ungreased cookie sheets, place rounds 1 inch apart. If desired, reroll scraps for additional cutouts.
	Sprinkle with cinnamon-sugar.
	Bake 11 to 13 minutes or until edges are set. Cool 1 minute; remove from cookie sheets to cooling racks. Cool completely, about 30 minutes.
Nutrition Facts	

PROTEIN 4.2% 📕 FAT 34.82% 📃 CARBS 60.98%

Properties

Nutrients (% of daily need)

Calories: 91.38kcal (4.57%), Fat: 3.63g (5.58%), Saturated Fat: 2.24g (13.98%), Carbohydrates: 14.29g (4.76%), Net Carbohydrates: 13.78g (5.01%), Sugar: 8.44g (9.38%), Cholesterol: 9.33mg (3.11%), Sodium: 57.97mg (2.52%), Alcohol: 0.03g (100%), Alcohol %: 0.19% (100%), Protein: 0.98g (1.97%), Manganese: 0.18mg (8.85%), Selenium: 3.61µg (5.15%), Vitamin B1: 0.05mg (3.53%), Folate: 10.13µg (2.53%), Vitamin B3: 0.44mg (2.2%), Vitamin A: 109.4IU (2.19%), Iron: 0.38mg (2.13%), Fiber: 0.5g (2.02%), Vitamin B2: 0.03mg (1.93%), Phosphorus: 18.71mg (1.87%), Magnesium: 6.02mg (1.5%), Copper: 0.02mg (1.15%), Calcium: 10.35mg (1.03%)