



Tele-Graham Crackers

 **Vegetarian**

READY IN



60 min.

SERVINGS



12

CALORIES



405 kcal

SIDE DISH

Ingredients

- ☐ 0.5 pound butter softened (2 sticks)
- ☐ 6 cups powdered sugar
- ☐ 6 graham crackers
- ☐ 1 tablespoons cup heavy whipping cream
- ☐ 2 teaspoons vanilla

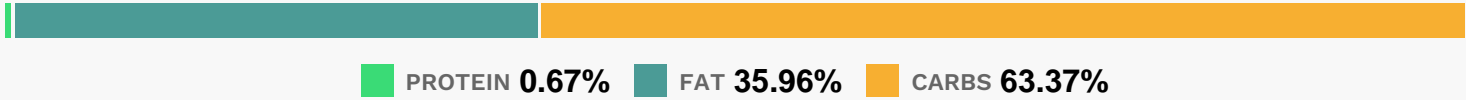
Equipment

- ☐ bowl
- ☐ stand mixer

Directions

- ☐ Break each graham cracker in half so that you have two square pieces. Set to the side.
- ☐ Prepare the frosting filling. In the bowl of a stand mixer fitted with a paddle attachment, cream butter until very smooth, about 3 minutes on high speed. Reduce speed to low and add about 3 cups of confectioners' sugar. Continue beating on low speed until incorporated.
- ☐ Pause to scrape down the sides of the bowl.
- ☐ Add vanilla.
- ☐ Add remaining confectioners' sugar, bit by bit, until desired spreading consistency has been reached. If the frosting gets too thick, stir in some milk or cream to thin it.
- ☐ Spread your filling on one side of each pair and adhere the second half on top to form a little sandwich.
- ☐ Using your writing icing, write your message on the top of the cookie.
- ☐ Let dry; once the icing is set, wrap in waxed paper and place in small boxes (I find that 3 1/2-inch square jewelry boxes work nicely; they're available at packaging supply stores). Use crinkled paper to fill the top and bottom of the boxes, and all of those in a padded mailer or box. These confections will fare well for 3 to 4 days, so choose your method of shipping accordingly.

Nutrition Facts



Properties

Glycemic Index:10.33, Glycemic Load:3.78, Inflammation Score:-2, Nutrition Score:1.36000001471%

Nutrients (% of daily need)

Calories: 404.76kcal (20.24%), Fat: 16.48g (25.35%), Saturated Fat: 10.11g (63.2%), Carbohydrates: 65.35g (21.78%), Net Carbohydrates: 65.11g (23.68%), Sugar: 60.42g (67.14%), Cholesterol: 42.05mg (14.02%), Sodium: 169.25mg (7.36%), Alcohol: 0.23g (100%), Alcohol %: 0.33% (100%), Protein: 0.69g (1.37%), Vitamin A: 490.68IU (9.81%), Vitamin E: 0.45mg (3%), Vitamin B2: 0.04mg (2.21%), Phosphorus: 19.44mg (1.94%), Iron: 0.33mg (1.84%), Vitamin B3: 0.28mg (1.38%), Vitamin K: 1.36µg (1.3%), Magnesium: 4.68mg (1.17%), Calcium: 11.56mg (1.16%), Vitamin B1: 0.02mg (1.15%), Zinc: 0.16mg (1.08%)