



Treat Time

Approximate Time: 15 minutes (not including prep, chill and bake time)

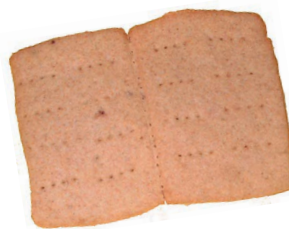
Graham Cracker Journals

Prep Time: 15 minutes

Chill Time: 10–20 minutes

Bake Time: 10 minutes

- 1 1/2 cups all-purpose flour
- 1 1/4 cups graham or whole wheat flour
- 1/2 teaspoons salt
- 1/2 teaspoons baking soda
- 3/4 cups butter
- 1/3 cups granulated sugar
- 1/4 cups brown sugar
- 1/4 cups honey
- 1 teaspoon vanilla extract
- 1 large egg



In a large bowl beat butter, sugars, honey, vanilla and egg until creamy. In a medium bowl stir together graham or whole wheat flour, all-purpose flour, salt and baking soda. Gradually add dry ingredients to butter mixture. Beat or knead by hand until firm dough is formed (similar to the texture of pie crust). Cover dough with plastic wrap and chill until dough is firm enough to roll. On a lightly floured surface, roll dough out to form a rectangle that is approximately 1/4 inch thick (easier if dough is divided in half). With a pizza cutter or a sharp knife cut dough into 6 x 8 inch rectangles (makes about 15 crackers). With fork tines pierce the rectangles down the middle length wise. Then pierce evenly on each half in a 2 x 4 pattern (see picture).

Use a thin metal spatula to carefully lift the squares onto a well greased baking sheet (about 1/2 inch apart). Bake for 10 minutes at 350 degrees F. Remove crackers from sheet and cool on a wire rack.

Treat Time: Frost with white frosting to create a journal page. With chocolate frosting in a decorator bag (or a sandwich bag with a small cut across one corner) let children write on the journal pages. (Packaged graham crackers may be substituted for the homemade crackers).

Closing Prayer and blessing on the food.