



ANSON MILLS

Graham Crackers

Yield

35 (2-inch crackers)

Time

25 minutes to make, 20 minutes to bake

Baking Notes

It is best to avoid flour altogether in the rolling and cutting of these crackers—it will make them tough. Bake them slowly, and check frequently for overbrowning. Oven temperatures vary: if the crackers brown too quickly, reduce the temperature by 25 degrees.

Equipment Mise en Place

For this recipe, you will need a digital kitchen scale; a food processor; parchment paper; a rolling pin; a ruler; a pizza cutter or small sharp knife; a baking sheet; a thin, pliant metal spatula; and a wire cooling rack.

Ingredients

9.6 ounces (about 1³/₄ cups) Anson Mills Antebellum Style Rustic Coarse Graham

Wheat Flour

1.17 ounces (1/4 cup) Anson Mills Colonial Style Fine Cloth-Bolted Pastry Flour

1.5 ounces (3 tablespoons packed) dark brown sugar

1/2 teaspoon fine sea salt

1/2 teaspoon baking powder

1/2 teaspoon baking soda

3 ounces (6 tablespoons) cold unsalted European-style butter, cut into 1/2-inch pieces

1.5 ounces (about 3 tablespoons) honey

5 tablespoons spring or filtered water

Directions

1. Turn the flours, sugar, salt, baking powder, and baking soda into a food processor bowl and pulse to combine. Scatter the butter pieces and drizzle the honey over the surface and pulse to a fine meal, about ten 1-second pulses. With the processor running, add the water and process until the dough clears the bowl, about 10 seconds. Do not overprocess.
2. Transfer the dough to a large sheet of parchment paper. The dough should be evenly moist and pliant, but not wet. (If it is too wet, add a small amount of flour and knead lightly to incorporate; if it is too dry, sprinkle the surface with a few drops of water and knead lightly to incorporate.) Pat the dough down evenly into a large rectangle. Cover it with a wide sheet of plastic wrap and roll it into a rectangle measuring roughly 12 by 15 inches. Do not use additional flour. Chill the dough for 20 minutes.

3. Adjust the oven racks to the lowest and upper-middle positions and heat the oven to 300 degrees. Using a ruler and pizza cutter or small knife, trim the edges of the dough so that the rectangle measures 10 by 14 inches. Use the ruler and knife to notch the dough into thirty-five 2-inch squares (7 across the top and 5 down the side), then cut through the dough using the ruler and pizza cutter. Without separating the squares, use a fork to prick each one a few times.

4. Transfer the parchment with the dough to a baking sheet and bake the crackers en masse on the lowest rack until they are light brown, slightly risen, and beginning to dry, about 20 minutes. Remove them from the oven and slide the parchment off the baking sheet onto a cutting board. Line the baking sheet with a fresh sheet of parchment. Run a knife along the perimeter of the crackers to separate them and transfer the individual crackers to the baking sheet with a thin, pliant metal spatula, leaving about ½ inch between them for airflow. (Not all crackers will fit comfortably on the baking sheet; finish baking them in two batches.) Bake on the upper-middle rack until deep golden brown, 20 to 25 minutes. Transfer the crackers to a wire rack and let cool completely. Bake the remaining crackers in the same way. (The crackers will keep for up to 5 days in an airtight container at room temperature.)