

## **Sue's Honey Graham Crackers**

<b>2 cups</b>	<b>brown rice flour</b>
<b>1 cup</b>	<b>white rice flour</b>
<b>½ cup</b>	<b>potato starch</b>
<b>¼ cup</b>	<b>tapioca starch</b>
<b>1 tsp</b>	<b>guar gum</b>
<b>1 tbsp</b>	<b>baking powder</b>
<b>1 tsp</b>	<b>salt</b>
<b>1 tsp</b>	<b>cinnamon</b>
<b>1 cup</b>	<b>brown sugar</b>
<b>¾ cup</b>	<b>butter (room temperature)</b>
<b>¼ cup</b>	<b>honey</b>
<b>1 tsp</b>	<b>vanilla</b>
<b>½ cup</b>	<b>water</b>

**Cream butter, honey, sugar & vanilla.**

**Add flour mixture and water alternately (may need a little bit more or a little less) until batter holds together and is very moist.**

**Chill for at least 1 hour.**

**To make crackers, roll out very thin, with plastic wrap over the dough. Using a pizza cutter, cut into cracker rectangles, sprinkle with cinnamon sugar and bake at 350° for 8-10 minutes**

**until just browned around the edges. Cut again while still very hot.**

**To make “nuggets” which can be used as small cookies, or crushed to be used as crumbs for bases for cheesecakes etc., just sprinkle small pieces of the dough randomly on a cookie sheet some larger, some smaller. Bake at 325° for 15-20 minutes, until the edges are just starting to brown.**

**You can also add cocoa to the mixture, to make it into chocolate grahams. I normally use about half the mixture as is, then add 2-3 tsp on cocoa to the remainder, that way I end up with the 2 different flavours.**