

Gluten-Free Graham Cracker Recipe

Ingredients

- 1 cup (138 g) (4.9 ounces) Sweet rice flour
(also known as glutinous rice flour)
- 3/4 cup (100 g) (3.5 ounces) Tapioca Starch/Flour
- 1/2 cup (65 g) (2.3 ounces) Sorghum Flour
- 1 cup (200 g) (7.1 ounces) Dark Brown Sugar, Lightly packed
- 1 teaspoon (5 mL) Baking soda
- 3/4 teaspoon (4 mL) Kosher Salt
- 7 tablespoons (100 g) (3 ½ ounces) Unsalted Butter
(Cut into 1-inch cubes and frozen)
- 1/3 cup (80 mL) Honey, Mild-flavoured such as clover.
- 5 tablespoons (75 mL) Whole Milk (*I used Coconut Milk*)
- 2 tablespoons (30 mL) Pure Vanilla Extract



Directions:

1. In the bowl of a food processor fitted with a steel blade, combine the flours, brown sugar, baking soda, and salt. Pulse on low to incorporate. Add the butter and pulse on and off, until the mixture is the consistency of a coarse meal. If making by hand, combine aforementioned dry ingredients with a whisk, then cut in butter until you have a coarse meal. No chunks of butter should be visible.
2. In a small bowl or liquid measuring cup, whisk together the honey, milk and vanilla. Add to the flour mixture until the dough barely comes together. It will be very soft and sticky.
3. Turn the dough onto a surface well-floured with sweet rice flour and pat the dough into a rectangle about 1 inch thick. Wrap in plastic and chill until firm, about 2 hours, or overnight.
4. Divide the dough in half and return one half to the refrigerator. Sift an even layer of sweet rice flour onto the work surface and roll the dough into a long rectangle, about 1/8 inch thick. The dough will be quite sticky, so flour as necessary. Cut into 4 by 4 inch squares. Gather the scraps together and set aside. Place wafers on one or two parchment-lined baking sheets. Chill until firm, about 30 to 45 minutes. Repeat with the second batch of dough.
5. Adjust the rack to the upper and lower positions and preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
6. Gather the scraps together into a ball, chill until firm, and reroll. Dust the surface with more sweet rice flour and roll out the dough to get a couple more wafers.
7. Prick the wafers with toothpick or fork, not all the way through, in two or more rows.
8. Bake for 25 minutes, until browned and slightly firm to the touch, rotating sheets halfway through to ensure even baking. Might take much less time, and the starting location of each sheet may determine its required time. The ones that started on the bottom browned faster.
9. Need crumbs? When cooled completely, place crackers in food processor to make crumbs. Another way to do this is to place in a large ziplock bag, force all air out and smash with a rolling pin until wafers are crumbs. (*I used the dry blade on my Vitamix and it worked great!*)