



Graham Crackers



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Ingredients:

1/2 cup	oil
1/2 cup	Sugar
1 cup	Brown Sugar
1/4 cup	Honey
1+3/4 cup	Wheat flour
1+1/4 cup	Plain flour
1+1/2 tsp	Salt
1 tbsp	Baking powder
1+1/2 tsp	Baking soda
1 tsp	Vanilla Extract
1 tbsp	Cinnamon
Water	As needed

Method:

1. Mix all ingredients above and add water to make Chapatti consistency dough.
2. Roll the dough thin with rolling pin or with tortilla maker in between two plastic sheets.
3. Make holes with toothpick or fork.
4. Cut the thin sheets in rectangle shapes.
5. Place parchment paper on the baking sheet. Place crackers on it and bake for 8 to 10 minutes in preheated oven at 350F.
6. Let it cool down and store it in air tight container.



Ritz Crackers



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Ingredients:

2 cups	Plain flour (Maida)
1 tbsp.	Baking Powder
1 tbsp.	Sugar
½ tsp	Salt
6 tbsp.	Salted Butter
2 tbsp.	oil
2/3 cup	water

Method:

1. Make dough using all ingredients above.
2. Divide the dough in 6 pieces. Roll them one by one in between plastic sheets.
3. Make little holes using fork.
4. Cut using cookie cutter and bake them at 400F/200C preheated oven for 8-10 minutes or until golden brown.