

CHOCOLATE-DIPPED HOMEMADE GRAHAM CRACKERS

INGREDIENTS

for the graham crackers

2 cups unbleached all-purpose flour, plus more for rolling
1/2 cup whole-wheat flour
3/4 teaspoon kosher salt
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
8 ounces (2 sticks) unsalted butter, cut into small pieces, at room temperature
1/4 cup packed dark brown sugar
1/4 cup granulated sugar
1/4 cup honey

For the chocolate ganache

1/3 cup honey
2 tablespoons heavy cream
1/2 vanilla bean, split and scraped, pod reserved
4 ounces bittersweet chocolate, finely chopped
1 ounce (2 tablespoons) unsalted butter, cut into pieces and softened

DIRECTIONS

In a bowl, whisk together the all-purpose flour, whole-wheat flour, salt, baking soda, and cinnamon.

In the bowl of an electric mixer fitted with the paddle attachment, combine the butter, dark brown sugar, granulated sugar, and honey. Mix on medium speed until well combined, about 1 minute. In two additions, add the dry ingredients, letting the first fully incorporate before you add the second.

Turn the dough out and flatten it into a rectangular shape, wrap it tightly in plastic wrap, and refrigerate until chilled, about 30 minutes or up to 2 days.

Preheat the oven to 350F. Line two baking sheets with silpat or parchment paper.

Unwrap the chilled dough, and on a lightly floured surface, roll it out into a rectangle about 1/8 inch thick. Using a ruler and a pastry cutter or a sharp knife, cut the dough into 3-by-3-inch squares; use a spatula to transfer the rectangles to the prepared baking sheets as you go. Reroll the scraps of dough once, and cut out more cookies. Using a paring knife, gently score each square to create a line down the middle, taking care not to cut all the way through the dough. Using a fork, pierce each rectangle with two rows of six to eight marks.

Bake the graham crackers, rotating the baking sheets halfway through, until they are golden brown, 15 to 20 minutes. Cool on a wire rack.

While the graham crackers cool, make the ganache. Combine honey, cream, and vanilla seeds and pod in a medium saucepan over medium heat. Bring to a simmer, and cook, stirring until honey dissolves. Remove from heat, cover, and let stand for 20 minutes. Place chocolate in a food processor. Return cream mixture to a simmer, then strain through a fine sieve. Discard solids. Pour cream mixture over chocolate, and let stand for a few minutes. Process until smooth. Add butter, and continue to process, scraping down sides occasionally, until butter is incorporated. Let cool slightly.

Cover your counter with wax paper. Dip each graham cracker in the chocolate (I only dip them half way, but you can completely coat them) and place on the wax paper to harden. This will take anywhere from 15 minutes to an hour, depending on how warm your kitchen it and how much moisture is in the air.