



# S'mores with Homemade Graham Crackers

For the graham crackers:

- 2 cups (10 oz./315 g) whole-wheat flour
- 1/2 cup (2 1/2 oz./75 g) all-purpose flour
- 1 cup (7 oz./220 g) firmly packed brown sugar
- 3/4 tsp. baking powder
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 7 tbs. (3 1/2 oz./115 g) cold unsalted butter
- 1/3 cup (3 fl. oz./80 ml) milk
- 3 tbs. honey
- 2 tbs. molasses
- 1 tbs. vanilla extract

For assembling:

- 6 oz. (180 g) semisweet chocolate bars, broken into twelve 1/2-oz. (15-g) squares
- 24 marshmallows

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To make the graham crackers, in a food processor, combine the flours, sugar, baking powder, baking soda and salt. Pulse briefly to combine. Add the butter and pulse until the mixture forms coarse crumbs about the size of peas.

In a small bowl, whisk together the milk, honey, molasses and vanilla. Add the milk mixture to food processor and pulse until the mixture is just combined and comes together in a ball. Do not overmix.

Transfer the dough to a work surface covered with a large piece of plastic wrap. Shape the dough into a ball and wrap with the plastic wrap. Refrigerate the dough for at least 1 hour and up to overnight.

Preheat an oven to 350°F (180°C). Line 2 baking sheets with parchment paper.

On a well-floured surface, roll out the dough to a thickness of about 1/4 inch (6 mm). Using a 3-inch (7.5-cm) round fluted cookie cutter, cut out cookies and place on the prepared baking sheets. Repeat with remaining dough, gathering up the scraps and rerolling them as necessary. You should have about 24 cookies.

Bake the cookies until golden brown, 15 to 20 minutes. Let cool on the baking sheets for 5 minutes, then transfer to wire racks and let cool completely.

To make s'mores, roast 2 marshmallows over a campfire or other open flame until golden brown. Place the marshmallows on a graham cracker, top with a 1/2-oz (15-g) chocolate square and top with another graham cracker. Repeat with the remaining ingredients and serve immediately. Makes 12 s'mores.

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