

GRAHAM CRACKERS

1. Mix together 1/2 cup evaporated milk or 1/4 cup dry skim milk
with 1/2 cup water
2 tablespoons lemon juice or vinegar
2. Beat well in large bowl 1 cup dark brown sugar
1/2 cup honey
1 cup vegetable oil
2 teaspoons vanilla
2 eggs, beaten lightly
3. Combine above two mixtures and add 1 teaspoon salt
1 teaspoon baking soda
6 cups whole wheat flour, approx.
4. Divide in 4 equal parts. Place each on a greased and floured cookie sheet and roll to about 1/8" thick. Prick with fork.
5. Bake at 375° for about 15 minutes or until light brown. Remove from oven and cut in squares immediately.