

Jenna Helwig : Maple Graham Animals

Ingredients

- 1/2 cup whole wheat graham flour or whole wheat flour
- 1/2 cup all purpose flour, plus more for dusting
- 1/2 teaspoon baking powder
- 1/2 teaspoon cinnamon
- 1/8 teaspoon salt
- 1/4 cup unsalted butter, softened
- 2 tablespoons milk
- 2 tablespoons maple syrup

Instructions

1. Preheat oven to 375 degrees and line a rimmed baking sheet with parchment paper
2. In a large bowl, whisk together the two flours, baking powder, cinnamon and salt
3. Using an electric mixer, beat in the butter, milk and maple syrup just until a stiff dough forms
4. Sprinkle a clean work surface with flour
5. Transfer the dough to the work surface and roll it out to 1/4 inch thickness
6. Using small cookie cutters (about 1 1/2 inches wide), cut shapes from the dough and place on baking sheet
7. Re-roll and cut remaining dough
8. Bake for 12-14 minutes or until golden brown