**Graham Crackers**

2 cups whole wheat flour

1/2 cup all purpose flour

1 tsp. cinnamon

1 tsp. salt

1 cup butter, softened

1/2 cup packed dark brown sugar

1/4 cup honey

1 tsp. vanilla extract

Raw sugar for sprinkling

Preheat oven to 375 degrees. Combine flours, cinnamon, and salt and set aside. In a medium bowl, combine butter, sugar, honey, and vanilla. Beat with an electric mixer until slightly fluffy, about 1 minute. Add dry ingredients and continue to mix until a dough forms, about 1 minute. Place the dough on a heavily floured surface and roll into a square that is 1/8 of an inch thick. Square off the ends of the dough, forming an even rectangle. Slice into mini rectangles that are about 1 inch long and 2 inches wide. Prick each cookie with a fork three times and transfer to a baking sheet lined with parchment paper, spacing the cookies 1/2 an inch apart. Sprinkle with raw sugar. Bake for 12-15 minutes, or until dark golden brown.