



America's Artisan Spice & Tea Company

WINTER SEASONING



WINTER Grahams

How wonderful to rediscover the cherished recipe for my grandmother's graham cracker brittle from my childhood! In a delightful twist, I decided to put a spin on it by substituting the traditional Heath toffee bars with the rich and flavorful Fennel and Fire Winter Seasoning. I'm excited to share this revamped version, hoping it becomes a beloved holiday treat for you and, just like my grandmother's recipe, gets passed on to create new joyful memories!

Ingredients:

- 3/4 Tablespoon of Fennel and Fire Winter Spice
- 1 sleeve of graham crackers
- 1 stick of butter
- 1/2 cup brown sugar

Directions:

- *Preheat oven to 350 degrees
- *Line a 9x12 baking sheet with parchment paper.
- *Arrange the graham crackers in single layer on sheet.
- *In a microwave-safe bowl, melt the butter. Add brown sugar and Winter spice to melted butter, stirring to combine.
- *Pour the butter spice mixture over the graham crackers and spread to cover all of the crackers.
- *Place the sheet in a pre-heated 350-degree oven for 9 to 10 min.
- *Remove when golden brown and bubbly and let cool 5-10 min.
- *Score with a knife to separate it.
- *Wait an additional 10 min until it's just slightly warm to the touch and break into pieces.
- *Store in airtight container for up to 5 days.

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