

# Graham Cracker Graduation Caps

Milk-free, Egg-free, Soy-free, Peanut-free, Tree Nut-free

*These easy-to-make graduation caps are a fun treat to bring in for your classmates at the end of the year. To save time, you can also use safe store-bought graham crackers – be sure to read the label!*

## Ingredients

1/4 cup milk-free, soy-free margarine, softened  
1/2 cup sugar  
1 1/2 T. oil, 1 1/2 T. water, 1 tsp. baking powder;  
mixed together  
2 T. maple syrup  
4 T. water, divided  
1 1/2 cups graham flour

3/4 cup all-purpose flour  
1/2 tsp. baking soda  
1 tsp. ground cinnamon  
1/2 tsp. salt  
1 1/2 cups confectioners sugar  
1 (10-oz.) bag of milk-free, egg-free marshmallows  
Licorice strips (*if allowed*), cut into 1" pieces

## Step 1

First, you're going to make the graham cracker tops to your graduation caps. Preheat oven to 350 degrees. In large bowl, beat margarine and sugar until light and fluffy.

## Step 2

Add oil, water, and baking powder mixture; maple syrup; and 1 T. water. Mix well. Add flours, baking soda, cinnamon, and salt, and stir again.

## Step 3

Spread waxed paper out on the table or counter top, and sprinkle it with graham flour. Place half of dough onto waxed paper, cover with another sheet of waxed paper, and roll out dough to 1/8-inch thickness. Cut dough into 2" squares. Using a spatula, transfer to an ungreased baking sheet. Repeat with remaining dough.

## Step 4

Bake 15 minutes. Let stand for 5 minutes, and then transfer to wire rack to cool. While your graham crackers are cooling, you can make the icing. In a small bowl, combine confectioners sugar and 3 T. water.

## Step 5

Now you're ready to assemble your graham cracker graduation caps! Take one marshmallow and spread icing over the top. Place a graham cracker square on top of the icing and press it down firmly. You may have to hold it in place for a few seconds so that the icing will stick. Repeat with remaining marshmallows and graham cracker squares.

## Step 6

Now it's time to add the graduation "tassles" (*if desired*). Place a small dot of icing on top of the graham cracker, and add a licorice strip. Hold it in place for a few seconds until the icing hardens. Although your graduation caps are ready to eat right away, they will hold together best if you can wait an hour!