

## Homemade Teddy Grahams - Gluten-Free, Dairy-Free, and Totally Adorable

Homemade Teddy Grahams ??



OVEN  
**325°F**

TIME  
**15 min**

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### INGREDIENTS

Base Chocolate Version:

1 cup + 2 tbsp gluten-free flour  
¾ cup cocoa powder  
... tsp salt  
... cup dairy-free butter, softened

2 tbsp coconut milk  
¾ tsp vanilla extract  
2/3 cup cane sugar  
2 tbsp agave or maple syrup

Chocolate Chip Version:

1... cup gluten-free flour  
3 tbsp mini chocolate chips, chopped

Honey Cinnamon Version:

1 tsp cinnamon  
... cup coconut sugar  
2 tbsp honey or maple syrup

### DIRECTIONS

1. Mix the Dough: Chocolate Version: In a stand mixer or mixing bowl, blend butter, cane sugar, coconut milk, vanilla, and agave syrup until smooth. Add in flour, cocoa powder, and salt, and mix until a thick dough forms.
2. Chocolate : Chip Version: Follow the same base steps, omitting cocoa and replacing it with chopped chocolate chips.
3. Honey : Cinnamon Version: Blend butter, coconut sugar, coconut milk, honey, and vanilla. Add flour, cinnamon, and salt, and mix until just combined.
4. Shape the Cookies: With Mold: Press the dough into a teddy graham mold. Bake at 325°F for 15 minutes. Let cool in the mold for 10 minutes before removing.
5. Without : Mold: Chill the dough for 30 minutes, then roll out and cut into mini bear shapes. Place on a parchment-lined baking sheet and bake for 12-15 minutes at 325°F. Cool on the pan for 10 minutes before transferring to a rack.

### TIPS FOR SUCCESS

Don't overmix the dough-stop when it just comes together.

Chill before rolling to make handling easier.

Use silicone molds for the easiest removal.

Mini cookie cutters can be found online or at baking stores.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/homemade-teddy-grahams-gluten-free-dairy-free-and-totally-adorable/>