

Idiot's Kitchen Recipe – Graham Cracker Pie Crust

Recipe from www.idiotskitchen.com



Ingredients:

10 sheets of Graham Crackers, crushed
6 Tablespoons butter, melted
3 Tablespoons sugar

Preheat the oven to 375 degrees.

To make the crust, crush 10 sheets of graham crackers in a food processor or with a rolling pin until they become very fine crumbs.

Melt 6 Tablespoons of butter. Add the melted butter and 3 Tablespoons of sugar to the crumbs in a large bowl and stir to combine. The crumbs should be the consistency of wet sand.

Use some of the leftover butter to grease a 9 inch pie plate. Press the crumb mixture into the bottom of the pie pan and up the sides.

Bake at 375 degrees for 10 minutes, until lightly golden brown.

Cool the crust completely.