

Graham Cracker Crumb Crust

This one is so easy that you will NEVER buy a crust again!

Ingredients:

1 Pack of Graham Crackers'

1/4 C. Granulated Sugar

3 TBS Melted Margarine or Butter

Pulverize the graham crackers in a food processor, blender or in a plastic bag with a rolling pin. This is easy, however you do it. Once you turn them into crumbs, simply dump them into your pie pan.

Stir the crumbs and the sugar up together in the pan and then dump in the melted butter. Stir it till it's all mixed together.

Once the crumbs are all moistened, press them gently into place. You don't want to press them in too firmly, or they bake into a rock! It's okay if they're a little "loose" -- the crust will be delicious and I guarantee that someone you feed it to will say "you know these little crumbs are the best part!" no matter what you fill it with!

Check the website for a picture of the finished graham cracker crumb crust! It's a snap, never fails and even a 10 year old child could make this!

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