

Graham Cracker Crust

Makes one 9- or 10-inch crust

Ingredients:

- 1 ½ cups graham cracker crumbs (about 11-12 graham crackers processed in a food processor or crushed with a rolling pin in a Ziplock bag)
- 2 Tablespoons sugar
- 6 Tablespoons unsalted butter



Instructions:

1. Preheat oven to 350 degrees F. In a medium bowl, mix together graham cracker crumbs, sugar and butter. Dump mixture into a 9- or 10-inch pie plate. Using the bottom of a dry measuring cup, press crumbs into an even layer on the bottom and sides of the pie plate.
2. Bake the crust for 10-15 minutes, depending on how you plan to use the crust: For recipes where you continue cooking the crust with a filling inside, bake the crust for 8 to 10 minutes. For recipes where you chill the crust before adding a cold filling and do not bake the crust again, bake for 12 to 15 minutes.

Notes: