

Graham Cracker Pie Crust by Lynn's Recipes



Lynn demonstrates how to make a Graham Cracker Pie Crust that can be used for a variety of pies or cheesecakes.

Ingredients:

- 1-1/4 cups graham cracker crumbs or enough crushed graham crackers to equal 1-1/4 cups
- ¼ cup sugar
- 1/3 cup melted butter

In a small bowl, stir together crumbs, sugar and melted butter. Toss until combined.

In a pie plate that has been sprayed with cooking spray, evenly spread crumb mixture and press onto bottom and sides of pie plate.

Refrigerate for 1 hour or until firm or bake at 375° for 6-8 minutes or until light brown. Cool.

Fill as desired.

Makes 8 servings.

[Comment or watch this Recipe on You Tube](#)



Follow me on:
[YouTube](#)

Graham Cracker Pie Crust by Lynn's Recipes



[Twitter](#)



[Facebook](#)



[Instagram](#)



[Roku](#)

Lynn's Recipes: March 2015
www.lynnrecipes.com

[Click here for a handy Conversion Chart](#)