

Graham Cracker Crust I



Rated: ★★★★★

Prep Time: 10
Minutes

Ready In: 17
Minutes

Submitted By:
Carol

Cook Time: 7
Minutes

Servings: 8

"Remember this recipe when you want to whip up your favorite chocolate, coconut custard or banana cream pie. Butter, graham cracker crumbs and sugar are perfectly balanced in this recipe. And the mixture presses nicely into a pie pan, and can be pre-baked or just chilled."

INGREDIENTS:

1 1/2 cups finely ground graham cracker crumbs	6 tablespoons butter, melted
1/3 cup white sugar	1/2 teaspoon ground cinnamon (optional)

DIRECTIONS:

1. Mix graham cracker crumbs, sugar, melted butter or margarine, and cinnamon until well blended . Press mixture into an 8 or 9 inch pie plate.
2. Bake at 375 degrees F (190 degrees C) for 7 minutes. Cool. If recipe calls for unbaked pie shell, just chill for about 1 hour.

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-- Angela Sackett



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