

## **CRUMB CRUSTS FOR 9" PIES**

### **Graham Cracker:**

1½ C. crumbs(24 sqs).

1/4 C. sugar

1/3 C. melted butter

### **Chocolate Wafer:**

1¼ C. crumbs(20 wfs.)

1/4 C. sugar

1/4 C. melted butter

### **Vanilla Wafers:**

1½ C. crumbs(30 wfs.)

No Sugar

1/4 C. melted butter

### **Cream filled Chocolate:**

1½ C. crumbs (15 cookies)

No Sugar

1/4 C. melted butter

### **Ginger snap :**

1½ C. crumbs (24 cookies)

No Sugar

1/4 C. melted butter

Mix crumb mixture's 3 ingredients indicated. Using a measuring cup press crumb mixture on bottom and sides of pie plate. Bake at 375° F for 8 to 10 minutes or lightly browned. Before you fill any crusts – chill for 30 minutes. Then cool.

*Bonnie Cooper*

## **DELICIOUS PIE CRUST: MAKES 8**

5½ C. flour

1 tsp. sugar

1 heaping tsp. salt

2 C. shortening

1 egg, beaten

Put flour, sugar and salt in bowl, cut in shortening, then add beaten egg in a 1 C. measuring cup which you fill with ice water and add to the crust mixture. Roll out for 8 average sized crusts. These crusts keep well in the freezer for future use.

*Leora Batson*