

## Graham Cracker Pie Crust

### Ingredient

### Quantity

graham cracker  
granulated sugar  
salted butter

12 sheets = 1 ½ cups of crushed crumbs  
1/3 cup  
6 TBLSP, melted

- Preheat oven to 350 deg F.
- Crush the graham crackers using a food processor or mortar and pestle.
- Mix together the graham cracker crumbs, sugar, & butter in a bowl.
- Pour the crumb mixture into a 9 ½ inch pie plate, and using the flats of your fingers and palms, press the crumbs into the shape of the pie plate.
- Bake 10 minutes, then allow to cool before pouring in the filling.