

GRAHAM CRACKER PIE CRUST

This is a delicious and easy crust to make, and works in pie pans and spring form pans equally well.

1 ½ cups Graham Cracker Crumbs (about 1 package or 18 squares)
2 Tablespoons Sugar
½ cup ground Pecans (optional)
6 Tablespoons melted Butter

Preheat the oven to 350 degrees

Put half of the graham crackers in a large zip lock baggie, and using a rolling pin, make crumbs. Do the same with the other half, and place them in a large mixing bowl along with the sugar (and pecans if you are using them). Mix it well using your hands.

Pour in the melted butter and mix well. I like to use my hands because I can mix it better and more quickly. When squeezed, the crumbs should stick together. If they don't, melt another Tablespoon of butter and mix it in.

Put about 2/3 of the crumb mixture in the bottom of a spring form pan, and press down firmly. Use the remaining mixture to build up the edges about 1 inch high, pressing firmly in place.

Place in oven for 10 minutes, remove and cool.

If you like a thicker crust, are using a larger than normal pan, or are trying to bring the crust high up the sides of the spring form pan, increase the recipe by half.