

Chocolate Crumb Pie Crust



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In this video, Betty demonstrates how to make a Chocolate Crumb Pie Crust. This pie crust is made of finely crushed Oreo cookies (minus the filling), sugar, and butter. It is baked in an oven and then cooled before filling.

Ingredients:

1 ½ cups finely crushed chocolate cookie crumbs
3 tablespoons sugar
6 tablespoons butter, melted

In a medium-sized mixing bowl, stir together 1 ½ cup chocolate cookie crumbs and 3 tablespoons sugar. Add 6 tablespoons melted butter, and stir until dry ingredients are moistened. Pour mixture into a 9-inch pie plate. (You may use a deep dish pie plate if you have a large amount of pie filling.) Using the back of a spoon or a cup, press the crumb mixture evenly across the bottom and up the sides of the pie plate. The pie crust may now be filled and baked, or baked as is to hold a prepared filling. When baked as is, bake at 350 degrees (F) 12 to 15 minutes. Remove from oven and fill with pie filling, cooling first, if necessary. This pie crust is great for cream pies. Peanut Butter Pie is great in this crust! This crust can be used for almost any flavor of cream pie. I will be uploading an interesting filling for this Chocolate Crumb Pie Crust soon. I hope you enjoy this recipe! --Betty