

Betty's Homemade Graham Cracker Pie Crust Recipe



Uploaded on Aug 27, 2009

In this video, Betty demonstrates how to make a Homemade Graham Cracker Pie Crust. Soon to be filled with a delicious filling, the crust itself is versatile enough for many different fillings!

1 1/4 cups fine graham cracker crumbs (You may make these by crushing Graham crackers or by using ready-made crumbs.)

1/4 cup sugar

6 tablespoons butter or margarine, melted

Combine 1 1/4 cups Graham cracker crumbs, 1/4 cup sugar, and 6 tablespoons melted butter or margarine. Press the mixture into a 8-inch pie plate. Bake at 375 degrees for 6 to 8 minutes, or until edges are browned. Cool. For an unbaked crust, chill 45 minutes before filling. This is a great pie crust--much tastier and better consistency than the ready-made ones! You can use it for *many* types of pies or desserts!