

# Graham Cracker Pie Crust by Lynn's Recipes

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LynnsRecipes.com

Lynn demonstrates how to make a Graham Cracker Pie Crust that can be used for a variety of pies or cheesecakes.

## Ingredients:

- 1-1/4 cups graham cracker crumbs or enough crushed graham crackers to equal 1-1/4 cups
- 1/4 cup sugar
- 1/3 cup melted butter

In a small bowl, stir together crumbs, sugar and melted butter. Toss until combined.

In a pie plate that has been sprayed with cooking spray, evenly spread crumb mixture and press onto bottom and sides of pie plate.

Refrigerate for 1 hour or until firm or bake at 375° for 6-8 minutes or until light brown. Cool.

Fill as desired.

Makes 8 servings.

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