

Graham Cracker Crust
1-8 or 9"crust

Tools and utensils: Small mixing bowl Measuring cups Measuring spoons Fork Pie pan		
Ingredients	Amount	Procedure
Graham cracker crumbs Sugar Margarine or butter, melted	1 c. 2 T. ¼ c.	1. Preheat oven to 350° F. 2. Combine graham cracker crumbs, sugar and melted margarine or butter in a small mixing bowl until thoroughly moisten. 3. Press the crumb mixture on the bottom and sides of the pie pan. 4. Bake 6-8 minutes. 5. Remove, cool and fill.