Graham Cracker Crust

Amount 1 pie of crust
Time 15 min

Ingredients

- 1 package Graham Crackers, crushed (about 1 1/2 cups)
- 1 stick unsalted butter
- 1/2 tsp cinnamon
- 1/2 cup flour
- 1/4 cup water (or less, as needed)

Steps

1. Preheat oven to 350 F.
2. In a small bowl, combine graham crackers, cinnamon, and flour.

the crumbs and sugar; add butter and blend well. Press onto the bottom and up the sides of an ungreased 9-in. pie plate.

3. Add butter and squish together.
4. Add water in small amounts as needed, just enough to help dough stick together.
5. Press into cake or pie pan and cook for 5-10 min at 350 F. Cool a little before filling crust.

Notes

Good as a crust for cheesecake or pie.

There are lots of variants on this -- some add extra sugar, some don't use the additional flour and water, some use less butter, etc.