

Graham Cracker (or cookie) Crust

Ingredients	1 Pie	2 Pies	3 Pies
Graham Cracker crumbs (nilla wafer crumbs, or oreo crumbs)	5 – 6 ounces	10 ounces	16 ounces or 1#
Melted Butter	Up tp 2 ounces	3 ounces	Up to 6 ounces
Egg whites (optional)	¼ - 1 egg	1 egg	½ – 2 eggs

1. If necessary puree the cookies in a food processor to turn them into crumbs.
2. Place the crumbs in a bowl and add some of the butter. Using your hands mix until the crumbs are all wet. They should be damp and when squeezed should form a ball that holds its shape. It should not be wet and dripping and it should not be dry. In most cases you will only need about 1 to 1 ½ ounces of butter.
3. Egg whites will help make a stronger crust. If using, add them and mix well. Your crumbs should not be dripping wet – only add as much as necessary. In most cases you will only need about ½ of the egg white.
4. Each pie should have about 7 1/3 ounces of crumbs. The 2 pie batch should be enough to line a 9" x 2" cake pan.
5. Press the crumbs into a pie shell making sure to create a flat and even layer on the bottom and along the sides. Press down firmly to ensure there are no loose areas.
6. Bake the shells at 375 degrees F for about 5-8 minutes.
7. Allow to cool completely on wire racks before using. Double check the firmness of the shell by touching it. The shell should feel like a solid cookie and should not crumble easily.