

## Universal Crumb Crust

June 2015

*I don't have the source of this recipe but it can guide you to creating your own crumb crusts from anything!*

### INGREDIENTS:

1 ½ C crushed cookies or crackers, such as:

- Vanilla wafers
- Grahams
- Gingersnaps
- Saltines
- Round butter crackers

¼ C sugar

6 T butter, melted

Cooking spray



### DIRECTIONS:

Process crushed cookies or crackers, sugar, and (if used) salt in a food processor until finely crushed and well combined. Add melted butter, and process until thoroughly combined. Press on bottom, up sides, and onto lip of a lightly greased 9-inch regular pie plate or a 9-inch deep dish pie plate. Freeze 30 minutes to 1 hour or while preparing fillings. NOTE: For baked pie crusts, preheat oven to 325 degrees F. Bake crust 8 to 10 minutes or until lightly browned.