

GRAHAM CRACKER CRUST

Yield 100

Portion 1 Crust

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
1181 cal	144 g	9 g	65 g	0 mg	1380 mg	50 mg

Ingredient

MARGARINE
 CRACKERS, GRAHAM, CRUMBS
 SUGAR, GRANULATED

Weight

1-7/8 lbs
 3-5/8 lbs
 1-1/3 lbs

Measure

3-3/4 cup

 3 cup

Issue**Method**

- 1 Grind graham crackers or crush on board with rolling pin. Combine butter or margarine, crumbs, and sugar in mixer bowl. Mix at low speed until well blended, about 2 minutes.
- 2 Place about 8 ounces or 1-3/4 cups crumb mixture in each pie pan. Press firmly into an even layer against bottom and sides of each pan.
- 3 Chill at least 1 hour before filling is added.

Notes

- 1 For a firmer shell, omit Step 3; using a convection oven, bake at 325 F. for 7 minutes or until lightly browned on low fan, open vent.
- 2 4 lb 1 oz (13-5 oz) preformed graham cracker crusts may be used.