

Graham Cracker Crust

Makes enough for one 9-inch pie

We don't recommend using store-bought graham cracker crumbs here as they can often be stale. Be sure to note whether the crust needs to be warm or cool before filling (the pie recipes will specify) and plan accordingly.

8 whole graham crackers, broken into 1-inch pieces

5 tablespoons unsalted butter, melted and cooled

3 tablespoon sugar

1. Adjust an oven rack to the middle position and heat the oven to 325 degrees. Process the graham cracker pieces in a food processor to fine, even crumbs, about 30 seconds. Sprinkle the butter and sugar over the crumbs and pulse to incorporate.

2. Sprinkle the mixture into a 9-inch pie plate. Using the bottom of a measuring cup to press the crumbs into an even layer on the bottom and sides of the pie plate. Bake until the crust is fragrant and beginning to brown, 13 to 18 minutes. Following the particular pie recipe, use the crust while it is still warm or let it cool completely.