



Graham Cracker Crust

Finally, a delicious gluten-free graham cracker crust! Use our [Honey Grahams](#) or [Mini Honey Grahams](#) to make this crust and fill with your favorite pie filling recipe. Great for cheesecake or ice cream pies!

Ingredients

- 1 box [Pamela's Honey Grahams](#) (1¾ cups) or 1 box [Pamela's Mini Honey Grahams](#) (approx 1⅔ cups)
- 6 TBSP butter, melted
- 4 TBSP sugar

Directions

Crush cookies into crumbs in a plastic bag with rolling pin or in food processor. Mix with melted butter and sugar, and press into lightly sprayed 9-inch pie pan. For a crust bottom, use a 9-inch spring form pan.

Follow baking directions for your favorite cheesecake recipe. For no-bake pies, bake crust for 10 to 12 minutes at 350°, cool, and then fill with pie filling, pudding or ice cream.



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