

Dinah's Kitchen

Pie Crusts

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2 cups flour

1/2 teaspoon salt

1 cup butter

4-6 tablespoons ice water

1/2 teaspoon cinnamon

1 tablespoon powdered sugar

Blend all except water in processor on short pulse until mixture looks like small peas. Add water, 1 tablespoon at a time until mixture starts to form a ball.

Divide into 2 balls, pat each out onto wax paper and roll until about 1/4" thick. Let harden in refrigerator or freeze. When needed, place into baking pan. Chill for 20 minutes. Bake 425* about 10 minutes.

Graham Cracker Crumb Crust

Mix:

1 1/4 cups graham cracker crumbs

1/4 cup sugar

1/4 cup softened butter

Press into pie pan—flatten by pressing another pie pan on top. Bake 375* for 8 minutes.