

GRAHAM CRACKER CRUST PIE



CHEF JUNIOR

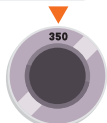


TRY IT
AT HOME!

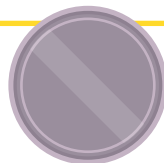
WHAT YOU'LL NEED:



Kroger® Chef Junior
Rolling Pin



oven



9" pie pan



large sealable
plastic bag



measuring cup



measuring
spoons



large mixing bowl



mixing spoon

INGREDIENTS:



14
graham
crackers



1 can
apple pie filling



¼ cup
sugar



½ tsp
salt



2½ oz
unsalted butter,
melted

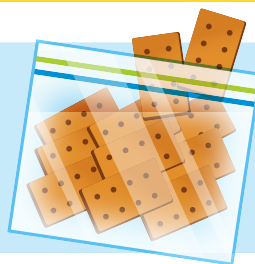
1

**Preheat
oven
to 350°F.**



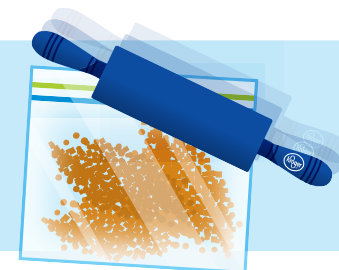
2

Place graham crackers
in a **large sealed bag**
and squeeze out all
the air.



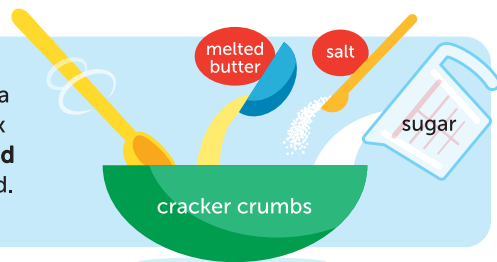
3

Roll your rolling pin
over the bag to make
cracker crumbs.



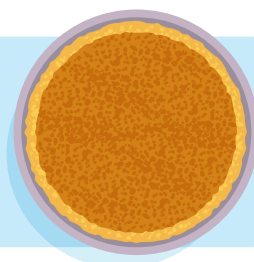
4

Put the crumbs in a
large bowl and mix
in **butter, sugar, and
salt** until combined.



5

**Firmly press crumb
mixture** into bottom
and up sides of a
9-inch pie dish.



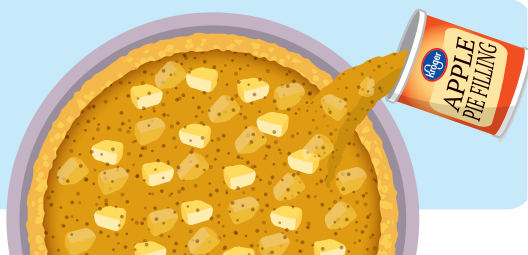
6

Bake until crust
is golden, 12 to
14 minutes.



7

Let cool completely, then
pour in the **apple pie filling**.



8

Top with graham cracker
crumbs & **enjoy!**

