

# Graham Cracker Pie

## Crust

### Ingredients

- 16 graham crackers, rolled fine
- 1/2 cup butter, melted
- 1/2 cup sugar
- 1/4 tsp cinnamon

### Filling and Meringue

- 2 cups milk
- 3 eggs
- 1/2 cup sugar
- 4 Tbsp all-purpose flour
- 1/4 tsp vanilla
- 1/4 tsp lemon extract

### Instructions

1. Mix all crust ingredients together. Reserve 1/2 cupful for topping meringue. Pat out remaining mixture in a 9-inch pie pan.
2. Scald milk. Beat egg yolks and add 1/2 cup of the sugar, flour and flavorings. Mix well and slowly add the scalded milk, stirring to blend well.
3. Place over boiling water in double boiler and cook until mixture thickens and the raw taste is eliminated (about 20 minutes). Stir constantly to prevent lumping.
4. Make meringue by beating the egg whites until stiff and gradually folding in the remaining 1/2 cup sugar.
5. Place custard filling in pie pan on graham cracker mixture. Spread meringue over custard and sprinkle remaining crumb mixture on meringue.
6. Bake immediately in a slow oven, 300 degrees F., for 15 to 20 minutes.

# "Graham Cracker Pie"

make 2

Here is the recipe.

## GRAHAM CRACKER PIE

- 16 Graham crackers, rolled fine
- $\frac{1}{2}$  cup butter, melted
- $\frac{1}{2}$  cup sugar
- $\frac{1}{4}$  tsp. cinnamon

Mix all ingredients together. Reserve  $\frac{1}{2}$  cupful for topping meringue. Pat out remaining mixture in a 9-inch pie pan.

### Filling and Meringue

- 2 cups milk
- 3 eggs
- 1 cup sugar
- 4 tbsps. all-purpose flour
- $\frac{1}{2}$  tsp. vanilla
- $\frac{1}{4}$  tsp. lemon extract

Scald milk. Beat egg yolks and add  $\frac{1}{2}$  cup of the sugar, flour and flavorings. Mix well and slowly add the scalded milk, stirring to blend well. Place over boiling water in double boiler and cook until mixture thickens and the raw taste is eliminated (about 20 minutes). Stir constantly to prevent lumping.

Make meringue by beating the egg whites until stiff and gradually folding in the remaining  $\frac{1}{2}$  cup sugar. Place custard filling in pie pan on graham cracker mixture. Spread meringue over custard and sprinkle remaining crumb mixture on meringue.

Bake immediately in a slow oven, 300 degrees F., for 15 to 20 minutes.