

# Graham Cracker Pie

From [Bakingbetter.com](http://Bakingbetter.com)

## **Crust:**

8 whole graham crackers crushed  
3 tablespoons white granulated sugar  
6 tablespoons melted butter

## **Filling:**

1/3 cup cornstarch  
3/4 cup white granulated sugar  
1/2 teaspoon salt  
2 2/3 cups milk  
3 eggs beaten  
1 tablespoon butter  
1 teaspoon vanilla extract

Preheat oven to 350 degrees

To assemble the crust, combine the crushed graham cracker crumbs, sugar and melted butter, until well blended. Press mixture into the bottom and sides of a 9" deep dish pie plate. Bake for 10-12 minutes or until it smells toasty. Remove from oven and set aside.

To make the filling, in a medium sauce pan, whisk together cornstarch, sugar, and salt. Whisk in milk, and turn burner on to medium heat. Heat this mixture whisking often (to prevent cooking to bottom) until it starts to boil, remove from heat. In a small heatproof bowl, beat eggs. While beating the eggs, slowly pour approximately, 1/3 of the hot mixture into the eggs, being sure to keep beating and pouring slowly, this will warm up the eggs and insure that they don't scramble when added to the hot saucepan. Add egg mixture to the sauce pan and whisk to combine.

Return to the heat and heat to boiling, boil one minute, stirring often. Remove from heat and add the butter and vanilla extract. Stir until combined and butter is melted. Pour into prepared pie shell. Press plastic wrap onto the filling to prevent pudding skin. Chill at least 6 hours, over night is best. Top with freshly whipped cream.