

Easy Pie Crust Varieties

Gina Nistico - Food Editor
Taste of Home Magazine

PRETZEL PIE CRUST

2 3/4 cups pretzel sticks, crushed
3/4 cup butter, melted
1/3 cup sugar

CAP'N CRUNCH PIE CRUST

4 cups Cap'n Crunch cereal, crushed
1/2 cup butter, melted

SALTINES PIE CRUST

2 3/4 cups saltine crackers, crushed
1/2 cup butter, melted
1/4 cup sugar

TEDDY GRAHAMS PIE CRUST

2 3/4 cups teddy grahams, crushed
1/2 cup butter, melted
2 tablespoons sugar

SUGAR CONES PIE CRUST

2 3/4 cups ice cream sugar cones, crushed
2 tablespoons sugar
1/2 cup butter, melted

Preheat the oven to 350 degrees.

In a bowl, combine the ingredients for the desired pie crust.

Press onto the bottom and up the sides of an ungreased nine-inch deep-dish pie plate.

For Pretzel Crust, bake for 12 to 15 minutes.

For Cap'n Crunch Crust, bake for 10 to 12 minutes.

For Saltines Crust, bake for 15 to 18 minutes.

For Teddy Grahams Crust, bake for 12 to 15 minutes.

For Sugar Cones Pie Crust, bake for 12 to 15 minutes.

(No-Bake fillings may be found at TasteOfHome.com/funfillings)

Per Serving (excluding unknown items): 8395 Calories; 582g Fat (61.9% calories from fat); 76g Protein; 730g Carbohydrate; 24g Dietary Fiber; 1366mg Cholesterol; 15496mg Sodium. Exchanges: 37 Grain(Starch); 116 Fat; 11 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):

8395

Vitamin B6 (mg):

0mg

% Calories from Fat:	61.9%
% Calories from Carbohydrates:	34.5%
% Calories from Protein:	3.6%
Total Fat (g):	582g
Saturated Fat (g):	332g
Monounsaturated Fat (g):	187g
Polyunsaturated Fat (g):	30g
Cholesterol (mg):	1366mg
Carbohydrate (g):	730g
Dietary Fiber (g):	24g
Protein (g):	76g
Sodium (mg):	15496mg
Potassium (mg):	998mg
Calcium (mg):	926mg
Iron (mg):	61mg
Zinc (mg):	5mg
Vitamin C (mg):	0mg
Vitamin A (i.u.):	19073IU
Vitamin A (r.e.):	4721 1/2RE

Vitamin B12 (mcg):	.8mcg
Thiamin B1 (mg):	43.6mg
Riboflavin B2 (mg):	27.2mg
Folacin (mcg):	824mcg
Niacin (mg):	58mg
Caffeine (mg):	0mg
Alcohol (kcal):	0
% Refuse:	0.0%

Food Exchanges

Grain (Starch):	37
Lean Meat:	0
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	116
Other Carbohydrates:	11

Nutrition Facts

Amount Per Serving

Calories 8395 Calories from Fat: 5195

% Daily Values*

Total Fat 582g	895%
Saturated Fat 332g	1661%
Cholesterol 1366mg	455%
Sodium 15496mg	646%
Total Carbohydrates 730g	243%
Dietary Fiber 24g	94%
Protein 76g	
Vitamin A	381%
Vitamin C	0%
Calcium	93%
Iron	337%

* Percent Daily Values are based on a 2000 calorie diet.