

Graham Cracker Crust

Yield: 4 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-living-graham-cracker-crust-recipe>

Ingredients:

- 8 whole graham crackers finely crushed, about 1-1/4 cups crumbs
- 1/4 cup sugar
- 1/3 cup butter or margarine, melted
- 2 cups sweet potatoes mashed – canned or fresh., I used four small sweet potatoes
- 4 tablespoons butter at room temperature
- 3/4 cup brown sugar packed
- 2 eggs
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 3/4 cup evaporated milk
- 3 tablespoons creamer or half and half, I had Baileys on hand and used that
- graham cracker crust Premade, or homemade

Nutrition:

1. Calories: 760 calories
2. Carbohydrate: 97 grams
3. Cholesterol: 190 milligrams
4. Fat: 38 grams
5. Fiber: 4 grams
6. Protein: 12 grams
7. SaturatedFat: 21 grams
8. Sodium: 920 milligrams
9. Sugar: 57 grams

Thank you for visiting our website. Hope you enjoy Graham Cracker Crust above. You can see more 16 southern living graham cracker crust recipe Experience flavor like never before! to get more great cooking ideas.