



Gingersnap Cookie Crumb Crust

Robert Hammond – The Kitchen at Honeyman Creek Farm

Yield: One 9 inch crust

1 ½ cups gingersnap cookie crumbs
1 tablespoon sugar
¼ cup unsalted butter, softened

Preheat your oven to 375° F.

Combine the gingersnap cookie crumbs and sugar together in a small bowl. Rub the butter completely into the crumbs. The mixture should hold together when pressed in the palm of your hand. Place the crumb mixture into a 9 inch pie pan. Press the crumbs evenly over the sides and bottom of the pie pan. Even up the edges by pressing along the top edge of the shell. Bake for 5 minutes.

Place on a cooling rack and cool completely. .

Chef's note: Use either a food processor to grind the cookies into crumbs or place the cookies in a heavy plastic food bag and crush them with a rolling pin.