

Cookie Pie Crust

Blueberry Lemon Filler

PREHEAT OVEN: 375 degrees Fahrenheit

BAKING PAN: Pie dish, pyrex

PREP TIME: about 15 minutes

COOKING TIME: 30 minutes

24 sandwich cookies: Honey Graham & Vanilla Creme, Graham Wiches

Finely crush cookies in food processor

4 Tbsp. butter, unsalted or Earth Balance spread

Melt in pan. Place in bowl with cookie crumbs. Blend well with fork. Place in pie plate. Spread smoothly around until all sides of pie dish is coated.

6 Cups fresh (washed) or frozen blueberries

4 Tbsp. unbleached flour or arrowroot

3 Tbsp sugar or frozen apple juice concentrate

1/4 tsp. cinnamon

2 tsp. lemon rind, finely grated

Place in a bowl. Gently mix well. Pour over pie crust. Spread evenly. For first 20 minutes, cover with foil. Bake 30 minutes. Serve.

COMMENT: If you love pies and just can't make a great pie crust no matter how hard your try, this is your answer: crushed sandwich cookies. Easy and fast. Enjoy!

FYI: Use less sugar in filler with sandwich cookie crust.