**PERFECT GRAHAM CRACKER CRUST {NO-BAKE}**

*yield:***1 9" CRUST**

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**INGREDIENTS:**

* 1 1/2 cups graham cracker crumbs (from about 9 whole graham crackers)
* 1/4 cup packed brown sugar
* 1/2 teaspoon cinnamon, optional
* Pinch of salt
* 7 tablespoons unsalted butter, melted

**Instructions:**

1. If you’re using whole graham crackers, finely crush them in a food processor or place them in a ziploc bag and roll with a rolling pin.
2. Stir graham cracker crumbs, brown sugar, cinnamon, and salt together in a large bowl. Add melted butter and stir with a fork.
3. Press mixture into the bottom and up the sides of a 9” pie plate. Press hard to compact. You can use a glass to press the bottom, but use your fingers to press the sides.
4. To make a no-bake pie: Chill pie crust for at least one hour before filling. Cover if chilling longer. Make pie as directed.
5. To make a baked graham crust: Preheat oven to 325°. Bake crust for 10 minutes, until it just starts to brown. Cool completely before filling.

NO-BAKE CHEESECAKE

Serves 6

Prep Time: 2 hour

INGREDIENTS:

* 8 ounces cream cheese, softened
* 1 cup powdered sugar
* 1 cup heavy whipping cream, whipped
* ½ Tablespoon vanilla extract
* 1 (10-inch) prepared graham cracker crust or Make your own

INSTRUCTIONS:

1. In a large bowl, with an electric mixer, beat together cream cheese and powdered sugar until combined. Slowly beat in whipped cream and vanilla extract until smooth and combined.
2. Pour mixture into prepared graham cracker crust.
3. Decorate your cheesecake with various toppings.
	1. Chocolate Chips
	2. Chocolate Sauce
	3. Caramel
	4. Strawberries
	5. Blueberries
	6. Other ideas??
4. Refrigerate cheesecake overnight.
5. Serve as is, or with any toppings you like!