

Ginger Snap Pie Crust.

Eighteen old-fashioned ginger snaps (rolled fine), one-third cup softened butter, one tablespoon sugar.

Mix snap crumbs with softened butter and sugar and press mixture with fingers firmly against sides and bottom of buttered pie plate. For ready-cooked filling bake ten minutes in a hot oven (425 degrees Fahrenheit). When filled with uncooked filling bake 25 minutes in a moderate oven (375 degrees Fahrenheit).