Graham Pecan Pie

Ingredients

- 14 graham crackers (1 1/2 cups), crushed
- 1 cup sugar
- 1/2 cup coarsely broken pecans
- 1 tsp baking powder
- 1/4 tsp salt
- 1 tsp vanilla
- 3 eggs, separated

Instructions

1. Roll crackers fine.
2. Add sugar, nuts, baking powder, salt, and vanilla.
3. Stir in beaten egg yolks. Mix well.
4. Beat egg whites until they hold peaks.
5. Fold egg whites into first mixture.
6. Pour into buttered pie pan.
7. Bake at 325° for 35 minutes.
8. Garnish with whipped cream.

Graham Pecan Pie

14 graham crackers (1½ cups) crushed
1 cup sugar
½ cup coarsely broken pecans
1 teasp. baking powder
¼ teasp. salt
1 teasp vanilla
3 eggs - separated.

Roll crackers fine - add sugar nuts, bk. pow, salt and vanilla. Stir in beaten egg yolks. Mix well. Beat whites until they hold peaks. Fold into 1st mixture. Pour into buttered pie pan. Bake 325° - 35 min. garnish whip cream

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