

Individual Graham Cracker Fruit Pie (Diabetic)

graham crackers (3) ² & ^{1/2} melted butter
cooked fruit (2 T.) with 2 T. saccharin or sugarless
sweetener

Place graham crackers on flat surface and roll with rolling pin until they are in fine crumbs. Add melted butter and mix well. Press crumb mixture firmly over bottom and side of small saucedish. Chill. Add 1 serving of cooked fruit (sweetened with sugarless sweetener) as selected from fruit exchange list.

Use 1 pie in place of: 1 bread ex. and 1 fruit ex.

Graham Cracker

16 gr. crackers (rolled fine)	$\frac{1}{2}$ c. sugar
dash salt	$\frac{1}{4}$ # butter
1 t. cinnamon	
Save $\frac{1}{2}$ c. mixture	
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2 eggs (yolks)	2 T. cronstarch
$\frac{1}{2}$ c. sugar	2 c. milk
dash salt	vanilla