

Buttery Crunch Crust

This tasty crust can be made for any type of custard or cream pie. In fact, it goes well with anything. It can be made with coconut or chopped nuts. Pecans or walnuts work best. Delicious! A special treat!

Recipe by [Roger Banks](#) | Created on **Mar 12, 2022**

Ingredients

- ½ cup chopped pecans
- ¼ cup brown sugar
- 1 cup all-purpose flour
- ½ cup butter, melted

Directions

- Preheat oven to 400 degrees F (200 degrees C).
- In a medium bowl, mix together pecans, sugar, and flour. Stir in melted butter or margarine. Reserve 1/2 of the mixture for topping the pie, then press the rest evenly into a 9 inch pie pan.
- Bake in preheated oven for 12 to 15 minutes, until golden brown. Allow crust to cool before filling.

Nutrition Facts

Serving: **1 - 9 inch crust** | Calories: **222.9 kcal** | Carbohydrates: **17.3 g** | Protein: **2.4 g** | Saturated fat: **7.7 g** | Cholesterol: **30.5 mg** | Sodium: **83.3 mg** | Fiber: **1.1 g** | Sugar: **4.7 g**

Categories

[Dessert Recipes](#)[Pies](#)[Pie Crust Recipes](#)[Pastry Crusts](#)