



Ritz Cracker Pie



Ingredients

pastry for 2-crust 9-inch pie
36 RITZ Crackers
2 cups sugar
2 tsp. cream of tartar
2 Tbsp. lemon juice
2 Tbsp. butter or margarine
1/2 tsp. ground cinnamon

Directions

Preheat oven to 425 degrees F. Roll out half of the pastry and place in 9-inch pie plate. Layer crackers flat in crust; set aside.

Mix sugar and cream of tartar in medium saucepan. Gradually stir in 1 3/4 cups water until well blended. Bring to boil on high heat. Reduce heat to low; simmer 15 minutes. Add lemon juice; cool. Pour syrup over crackers. Dot with butter; sprinkle with cinnamon. Roll out remaining pastry and place over pie. Trim, seal, and flute edges. Slit top crust to allow steam to escape.

Bake 30 to 35 minutes or until crust is crisp and golden. Cool completely.

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