



Cookie Crust

Simple and delicious recipe for making a cookie crust to use for cheesecake, pudding pies or ice cream pies.

Ingredients

- 1 bag of [Pamela's Simplebites Mini Cookies](#)
- 3 tablespoons butter or margarine
- OR
- 1 box of [Pamela's Cookies](#) (9 cookies total)
- 4 tablespoons butter or margarine

Directions

Crush 1 bag of Pamela's Simplebites with a rolling pin in a plastic bag. Melt 3 tablespoons butter or margarine.

OR

Place a complete box of Pamela's Cookies (9 cookies total) in a plastic bag. Use a rolling pin to make cookie crumbs. You will need 2 cups of crumbs. Melt 4 tablespoons butter or margarine.

Using either method above: Coat the cookies crumbs with the butter. Pat into lightly greased pie pan. Bake as directed by your favorite pie recipe. When using with a non-bake filling, pre-bake pie crust in preheated 350° oven for 10 minutes, then add filling.

Wonderful for cheesecake, chocolate pudding pie or ice cream pie (soften ice cream, make pie, then refreeze).

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