



Sugar Cookie Crust

Make a pie or tart crust, using crumbled Sugar Cookies.

Yield: One 8" or 9" crust

Ingredients

Cookies

- 1 bag [Pamela's Sugar Cookie Mix](#)
- 8 TBSP butter or butter alternative
- 1 egg, large (or equivalent of 2 large eggs with egg replacer)

Crust

- Baked sugar cookies
- 4 TBSP butter or butter alternative, softened

Directions

COOKIES

Pre-heat oven to 350°. Soften butter in stand mixer, then add dry mix and egg, mixing until dough comes together. Roll out dough between 2 pieces of parchment or plastic wrap. Cut out cookies using cookie cutters or free form with a knife. If dough becomes warm or sticky, wrap in plastic and refrigerate for 30 minutes to an hour.

Remove excess dough around cookies and bake for 8 to 12 minutes until edges just start to brown. Let cookies cool.

CRUST

Crumble cookies for 1½ cups crumbs (about 8 large cookies). Use 4 TBSP softened butter or butter alternative, and combine with cookie crumbs.

Pat into 8" or 9" tart or pie pan and bake in pre-heated 350° oven for 8 minutes. Chill and fill with favorite pie fillings. **FILLING SUGGESTION:** Spread crust with sweetened cream cheese, fill with fresh berries, and then glaze with currant jelly.

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