



Pie Crust Cookies

For this recipe, you can make your own pie crust or use one you purchased in the refrigerator section of the grocery store.

¼ cup ground cinnamon
½ cup granulated sugar
½ stick of butter, very soft, slightly melted
½ tsp. Cookie Nip
2 refrigerator pie crusts.

*optional: crushed pecans

Mix the cinnamon and sugar together. Mix the butter and Cookie Nip together. Open the pie crusts and cut in half. Completely cover the pie crust with butter. Sprinkle cinnamon and sugar mixture over the butter. If you like pecans, sprinkle them over the top of the cinnamon. Roll up the pie crusts and slice in ½” discs. Arrange on a baking stone. Bake for 15 minutes at 325 degrees.

Yields about 30 cinnamon spiral cookies.

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