

Sugar Cookie Pie Shells

Ingredients:

- 1 box El Peto Sugar Cookie Mix (750 g)
- 1 cup butter – softened
- 1 cup packed brown sugar
- 2 large eggs
- 1 tsp vanilla



Cream together butter and sugar. Add the eggs and vanilla to butter mixture and stir until creamy. Slowly add El Peto Sugar Cookie Mix to the butter mixture while mixing (*a mixer with a dough paddle works great*). When all of the mix has been added it will become a ball of dough. Cover and chill in refrigerator for 10-15 minutes. Knead a few times and roll out with a lightly greased rolling pin over wax paper. Flatten to $\frac{1}{4}$ inch. Place flattened dough over pie plate and peel of wax paper. Pinch dough into plate and cut off excess dough. Finally, poke the bottom of the shell with a fork and fill with desired filling. Baking times vary depending on filling.

Enjoy!

