

Our State eats

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Pie Crust Cookies

Yield: 2 to 3 dozen cookies.

- 1 (2-roll) box refrigerated pie crust**
- 1½ cups light brown sugar**
- 2 large eggs**
- 1½ cups pecans, chopped**
- 1 teaspoon vanilla extract**

Thaw pie dough according to package instructions.

Place pie dough rounds on a lightly floured surface.

Mix together sugar, eggs, pecans, and vanilla. Spoon mixture on top of pie dough rounds, making sure to spread to the edges.

Using hands, roll each pie dough round into a log and cover with plastic wrap, twisting at both ends to seal. Refrigerate for at least 1 hour, up to overnight.

When ready to bake, preheat oven to 375°.

Remove plastic from dough logs. Slice logs into ½-inch thick rounds, and place slices on a parchment-lined baking sheet. Bake for 15 minutes or until cookies are lightly browned. Once cool, cut off excess sugar around the edges or keep for a more rustic look.



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