

## Cookie Crust Pie Shell

Very easy to make. I often use this crust when I have EGG YOLKS on hand. Great with those cream pies or the SKY-HIGH STRAWBERRY PIE.

1/4 cup butter, softened

1/4 cup sugar

1 egg yolk

1 cup all-purpose flour

Pam



Mix together butter, sugar and egg yolk.

Mix in flour until crumbs form.

Spray lightly with Pam and press crumbs firmly into a 9-inch pie plate.

Bake in preheated 400 degree oven for 8 to 12 minutes or until edge is lightly browned.

Cool on wire rack.

Yield: 6 to 8 servings.