



snickerdoodle pie;

1. (snih-kehr-doooh-duhl pae)
noun. Cinnamon sugar cookie cake in a pie crust and topped with a cinnamon glaze.
2. Produces 8 Servings.
3. Preparation 25 mins.
4. Oven temperature set to 350.

Ingredients;

Glaze

- $\frac{1}{2}$ c. brown sugar
- $\frac{1}{4}$ c. butter
- 3 Tbsp. water

Filling

- $\frac{1}{4}$ c. butter, softened
- $\frac{1}{2}$ c. sugar
- $\frac{1}{4}$ c. powdered sugar
- 1 tsp. baking powder
- $1\frac{1}{4}$ c. flour

Pie

- 1 tsp. butter, melted

**Cinnamon Sugar*

- 1 Tbsp. sugar

- 2 Tbsp. light corn syrup
- $\frac{3}{4}$ tsp. cinnamon
- $1\frac{1}{2}$ tsp. vanilla

- $\frac{1}{2}$ tsp. salt
- $\frac{1}{4}$ tsp. cream of tartar
- 1 egg
- $\frac{1}{2}$ c. milk

- 1 unbaked frozen pie crust
- 1 Tbsp. cinnamon sugar*

- $\frac{3}{4}$ tsp. cinnamon



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Instructions;

Glaze

1. In a small saucepan over medium heat, combine brown sugar, butter, water, corn syrup, and cinnamon.
2. Let boil for 2 minutes, then remove from heat. Stir in $\frac{1}{2}$ tsp. of vanilla and set aside to cool.

Pie

2. Melt 2 Tbsp. of butter and brush over the pie crust and sprinkle the inside with cinnamon sugar.

Filling

3. In a mixing bowl, beat together $\frac{1}{4}$ c. butter, $\frac{1}{2}$ c. sugar, powdered sugar, baking powder, salt, and cream of tartar.
4. Beat in the egg and vanilla extract, then slowly beat in the milk.
5. Pour filling into pie crust, and spread evenly. Top with the cooled glaze, leaving a small amount remaining to glaze the top after baking.
6. Cover the edges with foil, and bake 25 minutes. Remove the foil edges and coat with the remaining glaze and sprinkle with extra cinnamon sugar if desired.
7. Bake uncovered for another 20 minutes, then let cool before serving. Serve warm with ice cream, or also serves well cold.