



THANKFUL

Show you're thankful for a special friend or neighbor by sharing a plate of these delicious filled cookies.

1. Wash your hands with soap and water.
2. Heat the oven to 375°F (191°C).
3. Beat egg and water together in a small bowl.
4. Sprinkle a little flour on work surface. Spread out piecrust, and use a rolling pin to flatten it until it is about ⅛ inch thick.
5. Use any large cookie cutter to cut as many shapes as possible.
6. Spread 3–4 tablespoons of chips or pie filling on half of the cut shapes. Leave ½ inch around the edges uncovered.
7. Brush the edges of the shapes with egg mixture. Place a second shape on top, and press the edges together to seal.
8. Brush the tops of each filled cookie with egg mixture. Sprinkle the cookies with sugar.
9. Use a spatula to move the cookies to a baking sheet. Bake for about 12 minutes. Let cookies cool for several minutes before moving them.

1 egg, 1 teaspoon water,
flour, 1 package
uncooked piecrust, sugar

Choose any of the following filling
ingredients:

chocolate chips, butterscotch chips,
peanut-butter chips, mini marshmallows,
canned raspberry or cherry pie filling

Remember to ask an adult for
help when you make a
Kitchen Crafts recipe!

COOKIES