



All-Butter Cookie Crust

I n g r e d i e n t s :

- 6 oz. unsalted butter (1-1/2 sticks)
- 1/2 cup powdered sugar
- 1-1/2 cups all-purpose flour, sifted
- 1 pinch salt
- 1/4 teaspoon pure vanilla extract

P r e p a r a t i o n :

*Cream butter and powdered sugar in mixing bowl fitted with paddle attachment until light and fluffy. Slowly mix in flour and salt. Add vanilla; mix until smooth. Wrap dough in plastic and refrigerate at least 2 hours before rolling. Toll on lightly flowered surface until 1.4 inch thick.

*For the cheesecake crust: Using pan as a template, cut dough into 8 inch rounds to fit inside bottom of pan. Bake in 8 inch pan at 350° for 5 minutes. Reduce heat to 325°, continue to bake for 7 minutes. Allow to cool before filling with cheesecake batter.

*For cookies: Cut into desired shapes. Bake on parchment lined baking sheet at 350° for 10-12 minutes. Allow to cool and decorate as desired.