Pie Crust Cookies

**INGREDIENTS**

* 1 1/8 cup flour
* 1/2 tsp. salt
* 2 Tbsp. sugar
* ½ c. shortening or butter
* 3-5 Tbsp. ice water

**DIRECTIONS– DAY 1**

1. Combine 1 1/8 cups flour, 1/2 teaspoon salt, and 2 tablespoons sugar in a large mixing bowl and stir.

3. Cut the shortening or butter into small chunks and add to the flour mixture.

4. Cut-in the shortening/butter until the flour mixture looks like tiny crumbs.

5. Add the water 1 Tbsp. at a time. Use your fork to mix the dough until it starts to stick together.

6. Knead a few times so the dough sticks together.

7. Form into a disk and wrap it tightly in plastic wrap. Put the dough in the fridge and let it chill overnight.

**DIRECTIONS – DAY 2**

1. Preheat your oven to 425 degrees

2. Lightly sprinkle some flour on the counter.

3. Sprinkle some flour on your rolling pin. **DO NOT EVER PUT ROLLING PIN IN DISHWATER!!**

4. Start in the center of the dough and roll out to the edges, making sure to roll in all direction so it rolls out evenly.

5. Once your dough is 1/8 inches thick, you can cut the dough using cookie cutters.

6. Place dough on a baking sheet. Sprinkle with cinnamon and sugar. Bake for 9 minutes.