

Easy Elephant Ear Cookies

Printed from iwannabake.com

Ingredients

- 1 roll pie crust (or ½ recipe home-made)
- 2 Tbsp. granulated sugar
- ¼ tsp. ground cinnamon
- 1 Tbsp. milk or heavy cream (optional)



Directions

1. Preheat your oven to 450°F. Grease or line cookie sheets with foil.
2. In a small bowl, stir together the sugar and cinnamon until well-combined.
3. Unroll the pie crust and roll it into a rectangle if desired (this will give you more usable cookies). Sprinkle the cinnamon sugar evenly over the crust.
4. Starting from the top, tightly roll the dough until you reach the center. Repeat with the bottom edge of the crust (it should look like a scroll when done).
5. Cut the roll into ¼" thick slices using a sharp knife and carefully transfer the slices to the cookie sheets. If desired, brush the cookies with milk or cream.
6. Bake the cookies for 7-9 minutes, or until golden. Allow to cool for 5 minutes on cookie sheets, then remove to cooling racks to cool completely.