



# Lemony Gingersnap Cookie Cups

## **INGREDIENTS:**

One tube of refrigerated sugar cookie dough

About 3 cups of gingersnaps cookies (you'll need 2 cups of them crushed)

One can of lemon pie filling

One container of Cool Whip (or make your own whipped cream if you prefer)

## **DIRECTIONS:**

Preheat the oven to 350F degrees.

In a large mixing bowl, use clean hand to knead together 1 and 1/2 cups of cookie crumbs with the refrigerated cookie dough.

Divide evenly into 12 muffin tins and press into bottom.

Bake for 16- 20 minutes.

Use a tart shaper or a wooden spoon to press the centers in, forming a cookie cup.

Allow cup to cool completely and use a small knife to pop each cookie cup out of the tin.

Spoon or pipe lemon pie filling into each cookie cup.

Top with cool whip (I used a zip-top bag, fitted with a piping tip, to pipe mine on in swirls).

Sprinkle remaining crumbs on tops.

Keep covered and refrigerated until serving.

Enjoy!