

PILLOW SANDIES

From the kitchen of:

[CraftyCreativeKathy](http://craftycreativekathy.wordpress.com/2014/04/09/pillow-sandies/)

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Ingredients:

- 2 – 8oz tubs of whipped cream
- 1 pkg Keebler's Pecan Sandies
- Milk

Directions:

1. Pour milk into a short but wide cup.
2. Dip one cookie at a time into the milk, dunk it all the way in and hold for 3-5 seconds.
3. Place dipped cookie in a glass round dish. Continue dipping until you have an even layer of cookies.
4. Dollop whipped cream on top and smooth into a 1/2" layer of whipped cream ensuring all the cookies are covered.
5. Repeat steps 2-4 until you come down to the last 3-4 cookies.
6. With remaining cookies, crumble them on top of the last layer of whipped cream.
7. Place in fridge to chill for at least 2 hours.
8. Spoon out to serve.