



S'MORES PIE

From the kitchen of Mom Dudley

Ingredients:

- 1 Stick Butter, softened
- 1/2 cup White Sugar
- 1 Egg, beaten
- 1 tsp. Vanilla
- 1 cup All Purpose Flour
- 1 cup Graham Cracker
Crumbs
- 1 tsp Baking Powder
- 1 jar 7(oz) Marshmallow
Creme
- 8 1.55oz Hershey's
Chocolate Bars,
Unwrapped
- 1 cup Marshmallows
- 1/4 cup Chocolate Chips

Directions:

- Preheat oven to 350 degrees and spray a 9" pie pan with baking spray.
- In a large bowl beat butter and sugar together until combined; add egg and vanilla and stir in.
- Stir in flour, graham cracker crumbs and baking powder.
- Divide the dough in half. Press half the dough in the bottom and up the sides of the prepared pie pan.
- Evenly spread the Marshmallow Creme over the bottom crust.
- Separate chocolate squares and place on top of the Marshmallow Creme.
- Place 1 cup of Marshmallows on top.
- Using the remaining crust, pat sections of dough on top of and around the marshmallows. (they will still show through and that is great.)
- Sprinkle with 1/4 cup of chocolate chips, then bake 20 minutes until lightly browned.
- Remove pan from oven and set on wire rack.
- Cool completely before cutting as it is very gooey.
- This pie is very.... rich and sweet, it only takes a small slice.