



Dessert Recipe: S'mores Pie with Fresh Berries

Ingredients

22 graham crackers (crushed)
1 Hershey's Milk Chocolate bar
2 cups of mini marshmallows
Graham cracker crumbs (to garnish)
2 packages of instant chocolate pudding (3.9 oz each)
3 ½ cups of whole milk
3 tbsp butter (melted)
1 tbsp sugar
½ cup berries (of choice)

Instructions

1. In a large bag crush the graham crackers with a rolling pin.
2. Take a large bowl and add in crushed graham crackers, melted butter and sugar.
3. Mix well.
4. Press mixture into a 9" pie pan.
5. Refrigerate crust for about 30 minutes.
6. In a large bowl, pour in milk.

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7. Next, add pudding mixture.
 8. Mix well until combined.
 9. Refrigerate for 10-15 minutes.
 10. Pour pudding on top of crust and spread evenly.
 11. Refrigerate for 30 minutes.
 12. Cover pie with marshmallows and crushed graham crackers crumbs.
 13. Brown marshmallows for about 2 minutes in broiler on a low setting.
 14. Place on the lower rack.
 15. Use caution when broiling not to burn the marshmallows.
 16. Garnish with Hershey's Milk Chocolate Bar and berries of choice.