

# THE CULINARY

## Playground



### S'Mores Pie

*Serves 4*

#### **For the Crust:**

4 1/2 sheets of Graham Crackers, finely crushed  
2 1/2 tablespoons sugar  
3 tablespoons melted butter

#### **For the Filling:**

1/4 cup chocolate instant pudding and pie filling mix  
1/2 can (12 fl. oz.) Evaporated Milk, divided  
1 1/2 cups mini marshmallows, divided  
1 cup frozen whipped topping, thawed  
1/4 cup semisweet chocolate chips

Preheat oven to 350 degrees.

**For the crust:** Add graham crackers to a quart sized ziplock bag, breaking them as they are added. Zip bag top (making sure to release air) and use bottom of glass or rolling pin to crush crackers in a fine crumb. Add crushed crackers to a mixing bowl with sugar and butter and stir until well combined. Press the mixture into the bottom of a 7 inch pie plate, packing it down well on the bottom and up the sides. Bake for 8 minutes until set. Set aside to cool.

For the filling: Microwave 1 cup marshmallows and 1/8 cup evaporated milk in medium, uncovered, microwave-safe bowl on (40%) power for 30 second intervals; stir until smooth. Let stand for 15 minutes to cool.

Whisk 3/4 cup evaporated milk and sifted pudding mix in medium bowl until well blended. Pour into crust.

Gently fold whipped topping into cooled marshmallow mixture and spoon over chocolate layer; smooth top with spatula.

For a gooey S'more topping, place chilled pie on a baking sheet. Preheat broiler. Place baking sheet with pie on rack 6 inches from broiler unit (pie top should be at least 4 inches from broiler unit). Broil for 30 seconds or until marshmallows are light brown and morsels are shiny. **Watch carefully as browning occurs very fast!** A handheld kitchen butane torch can be used as well.