

Creamy S'more Pie

Prep: 25 minutes plus refrigerating



Ingredients:

- 16 squares HONEY MAID Honey Grahams, finely crushed (about 1 cup crumbs)
- 1/3 cup margarine or butter, melted
- 1/4 cup sugar
- 3 cups JET-PUFFED® Miniature Marshmallows
- 1/2 cup milk
- 1 tub (8 oz.) COOL WHIP® Whipped Topping, thawed
- 4 bars (1.55 oz. each) milk chocolate candy, chopped, divided

*"Taste tested recipe from
the Kraft Kitchens."*

Directions:

- MIX** graham crumbs, margarine and sugar; press on bottom and side of 9-inch pie plate.
- MIX** marshmallows and milk in large microwavable bowl. Microwave on HIGH 2 to 2-1/2 minutes or until melted and smooth, stirring after 1 minute.
- REFRIGERATE** 40 minutes or until mixture is completely cooled. Gently stir whipped topping into marshmallow mixture; fold in 3 bars chopped chocolate. Spread in crust; top with remaining chopped chocolate. Refrigerate 3 hours or until firm. Makes 8 servings.