

Recipe

from the kitchen of _____



KEEBLER S'MORE PUDDIN' DESSERT

9 Keebler Honey Graham Crackers

2³/₄ cups milk

1 package (6-serving size) vanilla pudding and pie filling

3 (1³/₈ ounces each) plain milk chocolate candy bars

2¹/₂ cups miniature marshmallows

Line bottom of a 1¹/₂-quart glass baking dish with 3 Keebler Honey Graham Crackers. In medium saucepan, combine milk and pudding mix. Cook over low heat until mixture comes to a full boil. Cool 5 minutes. Spread half of the pudding over crackers; top with second layer of crackers. Place candy bars on crackers. Spread remaining pudding over candy bars; top with third layer of crackers. Sprinkle with marshmallows; broil until golden brown, about 2-4 minutes. Serve warm or chill in refrigerator.



_____ serves _____