

Graham Cracker
PIE CRUST
9 INCH

CHOCOLATE S'MORES PIE

Makes 6-8 Servings

WHAT YOU'LL NEED

- 2 cups miniature marshmallows
- 3/4 cup chocolate chips
- 1/3 cup milk
- 1 (8 oz.) container frozen whipped topping, thawed
- 1 (9-inch) Market Pantry Graham Cracker Crust

1. Melt marshmallows, chips and milk in heavy saucepan over MEDIUM heat until chocolate is melted and mixture is smooth, stirring constantly. Cool.
2. Fold about 3/4 of the whipped topping into the chocolate mixture; pour into crust.
3. Refrigerate at least 3 hours to set up. Spread or dollop remaining whipped topping over pie before serving.

Tip

For a toasty s'more topping, cover top of pie with miniature marshmallows and chocolate chips. Place under broiler 1 to 2 minutes, just until marshmallows start to become golden.

Serve immediately.

STRAWBERRY CHEESECAKE PIE

Makes 6-8 Servings

WHAT YOU'LL NEED

- 1 (8 oz.) pkg. cream cheese, softened
- 1 (14 oz.) can sweetened condensed milk
- 1/4 cup lemon juice
- 1 tsp. vanilla
- 1 (9-Inch) Market Pantry Graham Cracker Crust
- Fresh strawberries or 1 can strawberry pie filling

1. Beat cream cheese until fluffy in medium bowl. Add condensed milk, blend well. Mix in lemon juice and vanilla.
2. Pour into crust. Chill at least 2 hours until set.
3. Top with strawberries.

Rinse Before Recycling

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Recycling

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