



Melting Ghost Pie

Graham Cracker Crust:

1 1/2 cups graham cracker crumbs

1 stick butter

2 tsp. cinnamon

Melt butter and combine with graham cracker crumbs and

cinnamon. Press into the bottom and up the sides of a 9"

pie tin and bake 10 min. at 350. Cool. The yield is a sturdy crust.*

Filling:

1 Jar of Robert Lamber's Extreme Vanilla Bean Chocolate Sauce (save a little for ghost assembly)

1 Bag of Jet Puffed Ghost Mallows (ghost shaped marshmallows) plus a bag of standard size marshmallows. Note: you don't need a lot, so king size bags aren't necessary.

Fill the Graham cracker crust with nearly all of the chocolate sauce. Use small remaining amount to "glue" smaller ghost mallows to the crust in circular fashion around the sides. With narrow kitchen shears snip some regular size marmallows at the top and place ghost mallows on top as "heads". When marshmallow ghost shapes are assembled, paint some chocolate eyes on them and place them in a "standing position" into the chocolate.

Place in a pre-heated 350 degree oven for 8 minutes until the ghosts start to brown and melt (times vary depending on the oven). Take the pie out and serve it in warm, gooey glory (or at room temperature later).

Fantastic fun for grown up and kids alike!