

# **WILDFIRE<sup>®</sup>**

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## **STEAKS, CHOPS & SEAFOOD**

### Rachel's S'mores Pie

#### Graham Cracker Crust

- 6 oz graham cracker crumbs
- $\frac{3}{4}$  tbsp granulated sugar
- 3 oz melted unsalted butter

Combine ingredients and mix together well. Evenly press mixture into 9" pie shell. Bake for 6 minutes at 350°. Cool and set aside for later use. Shell can be made a few days ahead of time.

#### S'mores Pie

- 1 graham cracker pie crust
- 2 pints of high quality chocolate ice cream
- 1 jar of marshmallow cream (Fluff)
- 1 bag of mini marshmallows

Let the ice cream sit out and get soft but not melted. This can be done while preparing the pie crust.

Spread the softened ice cream into the crust all the way to the top.

Gently lay plastic wrap over the ice cream pie to prevent freezer burn. Place the pie in the freezer until the ice cream is set, approximately 4 hours.

When the ice cream is set, take the pie out of the freezer and top with the marshmallow cream. Chef's Tip: dip the spatula in cold water, it makes the cream easier to spread. Top with marshmallows.

To Serve – Preheat broiler and place the pie under the broiler for 1 minute or just until marshmallows are brown. Cut and serve. Chef's Tip: dip the cutting knife in hot water before slicing to make cutting easier.

Rachel says "Enjoy!"