

Grandma's S'Mores Pie

*Paula Macri Gattuso's Bella Cucina
Scripps Howard Newspapers*

*1 stick butter, softened
1 large egg
1 teaspoon vanilla
1 cup flour
1 cup graham cracker crumbs
1 teaspoon baking powder
7 ounces marshmallow, creme
6 bars (1.55 ounce ea) whole Hershey
bars, unwrapped
1 cup mini marshmallows
1/4 cup chocolate chips*

Preheat the oven to 350 degrees.

Spray a nine-inch pie plate with baking spray.

In a large bowl, beat the butter and sugar together until well mixed. Add the egg and vanilla and stir in. Stir in the flour, graham cracker crumbs and baking powder. Divide the dough mixture in half. Press one half of the dough into the bottom and up the sides of the pie plate.

Evenly spread the marshmallow creme over the bottom crust. Separate the chocolate squares and place on top of the marshmallow creme. Place the mini marshmallows on top of the chocolate squares.

Using the remaining dough mixture, pat sections of the dough on top of and around all of the marshmallows. It will not be completely covered. Sprinkle the top with the chocolate chips.

Bake for 20 minutes or until lightly browned. Remove the pie from the oven and set on a wire rack to cool.

Be sure that the pie is completely cooled before cutting.

Per Serving (excluding unknown items): 2610 Calories; 124g Fat (41.5% calories from fat); 32g Protein; 359g Carbohydrate; 9g Dietary Fiber; 460mg Cholesterol; 2104mg Sodium. Exchanges: 10 1/2 Grain(Starch); 1 Lean Meat; 24 Fat; 13 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	2610	Vitamin B6 (mg):	.2mg
% Calories from Fat:	41.5%	Vitamin B12 (mcg):	.8mcg
% Calories from Carbohydrates:	53.7%	Thiamin B1 (mg):	1.2mg
% Calories from Protein:	4.7%	Riboflavin B2 (mg):	1.2mg
Total Fat (g):	124g	Folacin (mcg):	78mcg
Saturated Fat (g):	71g	Niacin (mg):	11mg
Monounsaturated Fat (g):	38g	Caffeine (mg):	35mg
Polyunsaturated Fat (g):	6g	Alcohol (kcal):	13
Cholesterol (mg):	460mg	% Refuse:	n n%
Carbohydrate (g):	359g		
Dietary Fiber (g):	9g		
Protein (g):	32g		
Sodium (mg):	2104mg		
Potassium (mg):	559mg		
Calcium (mg):	414mg		
Iron (mg):	13mg		
Zinc (mg):	3mg		
Vitamin C (mg):	0mg		
Vitamin A (i.u.):	3725IU		
Vitamin A (r.e.):	929 1/2RE		

Food Exchanges

Grain (Starch):	10 1/2
Lean Meat:	1
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	24
Other Carbohydrates:	13

Nutrition Facts

Amount Per Serving

Calories 2610 **Calories from Fat:** 1085

% Daily Values*

Total Fat 124g	190%
Saturated Fat 71g	355%
Cholesterol 460mg	153%
Sodium 2104mg	88%
Total Carbohydrates 359g	120%
Dietary Fiber 9g	37%
Protein 32g	
Vitamin A	75%
Vitamin C	0%
Calcium	41%
Iron	70%

* Percent Daily Values are based on a 2000 calorie diet.