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# Hershey Bar Pie II

*Bonnie Welch and Deanna White*

*Kitchen Keepsakes - Castle Rock, CO - 1989*

Servings: 8

**1 nine-inch graham cracker pie crust, 9 inch**

**6 small chocolate almond Hershey bars**

**16 large marshmallows**

**1/2 cup milk**

**1 cup whipping cream**

In a double-boiler, melt the candy bars, marshmallows and milk. Cool thoroughly.

In a bowl, beat the whipping cream until stiff. Fold into the chocolate mixture. Pour into the graham cracker crust (a regular cooked pastry crust will work). Cover with plastic wrap.

Refrigerate until serving time.

(This pie can be made ahead of time and kept in the freezer.)

## **Dessert**

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*Per Serving (excluding unknown items): 305 Calories; 19g Fat (54.7% calories from fat); 3g Protein; 33g Carbohydrate; trace Dietary Fiber; 43mg Cholesterol; 196mg Sodium. Exchanges: 0 Lean Meat; 0 Non-Fat Milk; 3 1/2 Fat; 2 Other Carbohydrates.*