



Cast Iron S'mores Pie

INGREDIENTS

1 ½ cups Graham Cracker Crumb
2 tablespoons Sugar
1 tablespoon Dark Brown Sugar
1/3 cup Butter, melted
12 Reese's Peanut Butter Cups
1 bag of Mini Marshmallows, 16 oz.
Chocolate Sauce, to taste

PREPARATION

- Preheat the Big Green Egg or grill to 325°F indirect heat.
- In a large mixing bowl, mix together graham crackers, sugar, brown sugar, and butter to an even consistency.
- Press the crust evenly into a 10-inch cast iron skillet.
- Using your hands, break each Reese's Peanut Butter Cup into bite size pieces. Arrange the pieces in an even layer on top of the crust. Sprinkle the marshmallows over the peanut butter cups.
- Bake on the BGE for 10 minutes or until the marshmallows begin to soften.
- Garnish with chocolate sauce and serve.