

## **PUMPKIN PIE S'MORES**

### **CRUST**

- Pillsbury® Frozen Pie Sheet
- 1 cup Semi-sweet chocolate chips

### **FILLING**

- 3 1/2 cups Pumpkin puree, canned
- 1 3/4 cups Granulated sugar
- 2 1/2 cups Evaporated milk, canned
- 1 1/3 Tbsp Pumpkin pie spice

### **TOPPING**

- 4 1/2 cups mini marshmallows
- 1 cup Graham cracker crumbs

### **CRUST**

1. Thaw pie dough, covered, at room temperature 15-30 minutes until flexible or refrigerate overnight.
2. Press dough into bottom of greased 2-inch half hotel pan, sprinkle chocolate chips evenly on top.

### **FILLING**

3. Whisk pumpkin puree, sugar, eggs, evaporated milk and pumpkin pie spice together in mixing bowl.
4. Pour in pumpkin filling and bake as directed below. Convection Oven\* 325°F 50-60 minutes Standard Oven 375°F 65-75 minutes.
5. \*Rotate pans baked in convection oven one-half turn (180°) after 25 minutes of baking.

### **TOPPING**

6. Remove from oven and immediately sprinkle with marshmallows and crushed graham crackers.
7. Bake an additional 2-3 minutes and serve.

## ADDITIONAL INFORMATION

### Ingredients

• [1 1/3 Tbsp Pumpkin pie spice](#), • [1 3/4 cups Granulated sugar](#), • [1 cup Graham cracker crumbs](#), • [1 cup Semi-sweet chocolate chips](#), • [2 1/2 cups Evaporated milk, canned](#), • [3 1/2 cups Pumpkin puree, canned](#), • [4 1/2 cups mini marshmallows](#), • [Pillsbury® Frozen Pie Sheet](#), [CRUST](#), [FILLING](#), [TOPPING](#)

### Course

[Desserts](#)

### Cuisine

[American](#), [Seasonal Fall](#)

### Serving Size

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