

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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