

what you need

Large, resealable plastic bag

Rolling pin

Measuring cups

Small pan

Large bowl and mixing spoon

6 small, disposable bowls

Cookie sheets

Wire racks

Metal bowl and saucepan

Pot holders

delicious dirt pies

These dirt pies are much better tasting than s'mores, the ones usually served by the campfire or on the beach. Instead of a shovel, you can use a fork to get every morsel. Be sure to serve with some milk.



here's how...

1. Preheat oven to 350°F.
 2. To make the cookie crumbs, peel apart the cookies and scrape out the middle. Put the outside portions inside a resealable plastic bag and seal. Run a rolling pin over the bag until the cookies are crushed into crumbs.
 3. Melt the butter over low heat.
 4. Put the melted butter, crumbs, sugar, and salt into a large bowl. Mix well.
 5. Press the mixture into the bottom and sides of six small, disposable aluminum bowls.
 6. Place the pans on cookie sheets and bake for 10 minutes.
 7. Using potholders, take the crusts out of the oven and set aside to cool on wire racks.
 8. Now increase the oven temperature to 450°F.
 9. Melt the chocolate bars in a metal bowl set over a saucepan of barely simmering water. Keep stirring the chocolate until smooth.
 10. Pour the chocolate evenly into the six crusts.
 11. Top each pie with marshmallows, pressing them lightly into the chocolate.
 12. Put the cookie sheets with the pans of dirt pies into the preheated oven for about 2 minutes, or until the marshmallows are golden.
 13. Remove from the oven with pot holders and cool slightly before serving. (That means cool it and wait a few minutes.)
- Dirt never tasted so good!

INGREDIENTS

2 cups chocolate cookie crumbs (about 30 cookies), with the cream filling removed

1/4 cup sugar

1/4 teaspoon salt

1 stick (1/2 cup) unsalted butter, melted

6 (about 1 1/2 ounces each) milk chocolate bars

3 1/2 cups mini-marshmallows

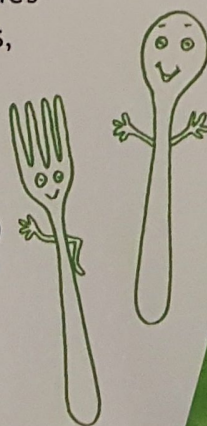
How hard



How long



How many
6 servings



outdoors
indoors