

## AFTER Halloween...Candy Bar Pie

Come November 2, after everyone in the family has finished the crazed, wake-up-with-wrappers-in-your-bed post-Halloween candy rush, those tiny leftover candy bars just seem annoying. Too small, to be seriously satisfying, but too tasty to toss.

Soooo why not "Recycle" them into something sure to get your holiday pudg started off on the right foot: [Candy Bar Pie](#). Using handfuls of chocolate minis, it is a crafty reuse of all that free loot in a pillowy bed of marshmallows and whipped cream.



*Hint: This needs to chill for at least 5 hours before serving, so don't plan to make it at the last minute.*

**Ingredients:** About 10-15 fun-size candies (8.5oz total). **NOTE:** For best results, Pls. **DO NOT use candies with cookies (Twix, KitKat) or hard shells (like M&M's)** since they will not melt completely.

I used a combination of: Reeses Peanut Butter Cups, Milky Way, Hershey's Bars and Snickers.

15 marshmallows  
1/2 cup milk  
1 cup heavy whipping cream  
1/2 tsp vanilla  
1 1/2 cup ground walnuts  
3 tbsp butter (melted)  
2 tsp sugar  
Spray whipped cream (optional)  
NOW you can use those extra M&M's, and other extra candies for decoration

**For the Crust:** Coarsely grind walnuts, then add melted butter and sugar and mix. Firmly press mixture into the bottom and sides of a 9-inch pie plate. Bake at 325-degrees for 10-13 minutes or until edge is golden. Cool completely.

**For the Filling:** Roughly chop the candy bars and place in a medium saucepan with marshmallows and milk. Stir over medium heat until the mixture is melted. Remove from heat and cool to room temperature. In a large bowl, beat whipping cream and vanilla until soft peaks form. Fold whipped cream into cooled chocolate. Spoon mixture into the cooled crust and freeze for at least 5 hours. Pie should be firm. Before serving, let sit out for about 10 minutes. Garnish with spray whipped cream and decorative candies. Serves about 8.

**NOTE:** You can also add more rough-chunk chopped candy bars once the marshmallow mixture has cooled, if you want a more crunchy texture.