



Candy Bar Pie

This incredibly tasty dessert is so versatile and so easy, you will make it for any occasion. Melt any candy bars you like, toss them with cool whip, throw them into a pie crust, and you have an irresistible treat.

Prep Time: None

Cooking time: 10 minutes

Equipment:

- Medium saucepan
- 2 Glass or metal bowls
- Rubber spatula

What you need:

2 Cadbury Milk Chocolate Almond Bars

1 container Cool Whip
(thaw to package directions)

1 pre-made Oreo crust

1 tsp vanilla

To assemble:

Fill your saucepan with about two cups of water, put over medium heat, then place a bowl on top of the saucepan – voila, a double boiler. Put your candy bars into the bowl and melt completely, stirring as necessary with a rubber spatula. While melting, empty your cool whip into the other bowl. Once candy bars have melted, pour onto the Cool Whip and fold until well-blended. Pour into your crust, cover with the included plastic lid, and place in the freezer until cool whip is hardened again. Once frozen, slice and enjoy. Yum!

Variations/Tips:

- You can get away with only freezing it for 1 hour, but the longer it's in there, the easier it will be to slice and eat.
- You can use any pre-made crust and any candy bars you like.

Almond Joy: Two almond joy bars, 1 king size Hershey's with almond bar

Peanut Butter Cup: 4 reeses PB cubs, 1 Hershey's bar, 1 tsp vanilla

Mint Cookie: 2 jumbo Hershey's Cookies & Cream bars, 1 tbs milk, 1 tsp peppermint extract