

# **Hershey Bar Pie**







DESSERT

## **Ingredients**

1 graham cracker crust store-bought prepar	ed
--	----

- 1 cup heavy whipping cream
- 6 hershey milk chocolate bars with almonds (somewhere around 9 oz)
- 16 large marshmallows
- 0.3 cup milk
- 0.5 teaspoon vanilla

## **Equipment**

bowl

	pot
	double boiler
Di	rections
	In a double boiler or a bowl set over a pot of water, combine the milk and marshmallows.
	Heat, stirring occasionally to mash marshmallows, until marshmallows are partially melted.
	Add Hershey Bars and stir often until everything is melted.
	Remove from heat and let cool completely (about an hour)In a bowl (preferably metal), whip
	the cream until fluffy. Stir in the vanilla. Fold the whipped cream into the cooled chocolate
	mixture, scoop it put all in the pie shell.Chill for 4 hours or even better, overnight. If you are
	using a smallish store-bought graham cracker crust, it may not all fit.
	Nutrition Facts
	PROTEIN 3.49% FAT 55.54% CARBS 40.97%

#### **Properties**

Glycemic Index:17.64, Glycemic Load:11.97, Inflammation Score:-4, Nutrition Score:5.4686956444512%

#### Nutrients (% of daily need)

Calories: 365.42kcal (18.27%), Fat: 23.55g (36.22%), Saturated Fat: 12.32g (76.99%), Carbohydrates: 39.08g (13.03%), Net Carbohydrates: 37.51g (13.64%), Sugar: 24.11g (26.79%), Cholesterol: 34.84mg (11.61%), Sodium: 126.57mg (5.5%), Alcohol: 0.09g (100%), Alcohol %: 0.11% (100%), Caffeine: 13.86mg (4.62%), Protein: 3.33g (6.67%), Manganese: 0.38mg (18.98%), Vitamin B2: 0.17mg (9.76%), Copper: 0.19mg (9.25%), Vitamin A: 454.01lU (9.08%), Phosphorus: 84.39mg (8.44%), Magnesium: 32.23mg (8.06%), Iron: 1.19mg (6.64%), Vitamin K: 6.94µg (6.61%), Fiber: 1.57g (6.29%), Vitamin E: 0.73mg (4.84%), Zinc: 0.7mg (4.66%), Calcium: 43.79mg (4.38%), Vitamin B3: 0.87mg (4.33%), Folate: 15.77µg (3.94%), Vitamin D: 0.59µg (3.92%), Potassium: 129.49mg (3.7%), Vitamin B1: 0.06mg (3.67%), Selenium: 2.46µg (3.52%), Vitamin B6: 0.04mg (2.11%), Vitamin B12: 0.1µg (1.71%), Vitamin B5: 0.17mg (1.67%)