

# S'mores Pie Pops



FROM THE KITCHEN OF  
**DEBBIE MACOMBER**

These cutie pie S'more Pie Pops are a hit with kids and adults alike, as the nostalgic s'more flavors are packed into a new (less messy) vessel.

**Makes about 16**

## Ingredients

- ¼ cup graham cracker crumbs
- ½ teaspoon sugar
- 1/8 teaspoon ground cinnamon
- 1 box refrigerated pie dough
- 1/3 cup marshmallow crème
- 2 Hershey's milk chocolate bar,  
broken into individual rectangles
- 16 lollipop sticks

## Directions

Preheat oven to 425°F.

In a small bowl, stir together the graham cracker crumbs, sugar, and cinnamon until combined. Sprinkle half of the mixture in a circle on a clean countertop. Unroll one circle of the pie dough directly on top of the crumbs. Use a rolling pin to gently roll out the dough and adhere the crumbs to the dough. Use a 2 ½ inch round cutter and cut circles out of the dough. Place crumb-side down on a baking sheet and place in the refrigerator. Repeat with remaining crumbs and dough, and place on a second baking sheet, crumb-side down.

Remove first baking sheet from the refrigerator. In the center of each dough circle, place 1 teaspoon of the marshmallow crème, then press a piece of chocolate on top. Place a second dough circle on top, then use a fork to crimp edges all around. Use kitchen shears to cut a small vent in the top.

Bake for 10 – 12 minutes, or until golden brown. While still hot, slide a lollipop stick into the pop, making sure part of the stick is in the melted chocolate. When the chocolate hardens, it will ensure the stick is secure. Let cool. Serve warm or at room temperature.