



### **Snicker Bar Pie** Makes 6 to 8 servings

A fantastic pie to make with leftover Halloween Candy!

#### **Ingredients:**

3 eggs, slightly beaten  
3/4 cup white corn syrup  
1/2 cup brown sugar, firmly packed  
1/4 cup melted butter  
1/4 teaspoon salt  
1 teaspoon vanilla  
1 1/2 cup chopped Snicker bars (12 Fun size Snicker Bars) 9 ounce total weight  
1 cup chopped pecans



#### **Directions:**

In a large bowl combine eggs, corn syrup, brown sugar, butter, salt and vanilla. Stir in chopped Snicker bars and pecans. Pour filling into unbaked 9" pie shell and bake pie in a 375 degree oven for 40 to 50 minutes. Bake until a knife inserted off-center comes out clean. Cool on wire rack. Garnish with whipped cream, pastry cutouts of small leaves and pumpkins, slices of Snicker bars. (I garnish mine with a single chocolate leaf.)

### **Pie Crust**

#### **Ingredients:**

1 1/4 cups all purpose flour  
1/2 teaspoon salt  
1/3 cup Crisco  
2 tablespoons cold butter  
3-4 tablespoons ice cold water

#### **Directions:**

Combine flour and salt in a bowl. Cut in Crisco and butter till particles are the size of small peas. Sprinkle with water, 1 tablespoon at a time over mixture, mixing lightly with a fork until all the mixture is moistened. Gather into a ball. Flatten dough to a 5" pancake size disk and wrap in plastic. Chill in refrigerator for 30 minutes. Roll out dough into a circle 1/8" thick and 12" in diameter. Wrap dough around rolling pin and unroll into a 9" pie plate. Ease pastry into pie plate, being careful not to stretch the pastry. Trim to 1/2" beyond edge of pie plate; fold under extra pastry. Make a fluted edge. Pour in filling. Bake until a knife inserted off-center comes out clean. Cool on wire rack. Reroll scraps of pastry dough and cut some small leaves and small pumpkins to garnish pie. Place pastry cutouts on a baking sheet. Bake pastry cut outs for 8 to 10 minutes at 400 degrees. Cool on wire rack. Use to garnish baked pie.