

SOME

KITCHEN STORIES

fiction + food

S'more Pudding Jars

Source: Becky Bakes | Serves 5

INGREDIENTS

12 graham crackers (1 sleeve plus a few), crushed
1/3 cup butter, melted
1/4 cup sugar
1 pkg. instant chocolate pudding
2 cups whole milk
mini marshmallows

DIRECTIONS

Preheat oven to 350 degrees.

Mix together crushed graham cracker, melted butter, and sugar.

Press into the bottom of a baking pan. (I used a 9×13 baking pan but didn't push the crumbs all the way to the edges. This isn't an exact science...you'll be scraping the crumbs back out of the pan anyway!)

Bake for 8-10 minutes.

Cool.

Whisk together pudding mix and milk until well blended. Refrigerate for 5 minutes.

Spoon 1/2 of the graham cracker crumb mixture into the jars and layer pudding over crumbs, dividing evenly among the jars.

Top with remaining graham cracker crumbs and the mini marshmallows.

Place under broiler for a few minutes to toast the marshmallows and serve.