S'MORE PIE (AKA CHOCOLATE CREAM PIES WITH TOASTED MARSHMALLOW MERINGUE)

INGREDIENTS
for the Crust
1 1/2 cups graham cracker crumbs
1/4 cup butter, melted

for the Filling
1 (5-ounce) package chocolate pudding mix
1 tablespoon unsweetened cocoa
3/4 teaspoon ground cinnamon
3 cups milk
1/4 teaspoon almond extract

for the Topping
3 egg whites
Dash of salt
7 oz marshmallow cream

DIRECTIONS
Heat oven to 350F. Combine crumbs and melted butter in small bowl. Press onto bottom and up sides of ungreased 9-inch pie pan. Bake for 10 to 12 minutes or until lightly browned. Cool completely.

Meanwhile, combine pudding mix, cocoa and cinnamon in small saucepan; stir in milk. Cook pudding mixture according to package directions. Remove from heat; stir in almond extract. Pour cooked filling into cooled baked crust. Cover and refrigerate until set (3 to 4 hours).

Beat egg whites with salt until soft peaks form. Gradually add marshmallow cream, beating until stiff peaks form. Spread meringue on pie, sealing to edge of pie. Let set at room temperature for 20-30 minutes. Using a kitchen torch, carefully brown the tips of the marshmallow topping.