

Marshmallow Chocolate Pie



It's so sweet!



Ingredients

- | | |
|-----------------------------------|-----------|
| - Digestive biscuits ² | 200 grams |
| - Chocolate syrup ³ | 1/2 cup |
| - Marshmallows | 1 packet |
| - Cream cheese | 400 grams |
| - Butter | 100 grams |

Tools:

- Two big bowls
- A baking dish
- A plastic bag



Steps

1. First put the digestive biscuits into a plastic bag. **Crush⁴** them into very small pieces.
2. Then melt the butter in the baking dish.
3. Pour the crushed biscuits into a bowl and mix them with the melted butter. **Press⁵** the mixture **flat⁶** to make a pie **crust⁷**.
4. After that **beat⁸** the cream cheese and chocolate syrup together in another bowl. Pour the mixture into the crust.
5. Place the marshmallows on top until the **surface⁹** is filled up.
6. **Preheat¹⁰** the oven to 180°C. Bake the pie for 15-20 minutes.

Vocabulary

1. marshmallow 棉花糖 2. digestive biscuit 消化餅 3. syrup 糖漿 4. crush 壓碎 5. press 壓
6. flat 扁平的 7. crust 餡餅皮 8. beat 攪拌 9. surface 表面 10. preheat 預熱