

ASH PUNK ROCK PUDDING PIE

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Serves: 8

Prep Time: 2 hours

Ingredients:

- 1 frozen pie crust, baked
- 1 box of chocolate pudding (prepared according to box)
- 1/2 bag of pretzel sticks
- 1 cup of milk chocolate chips
- 1 cup of white chocolate candy melts
- 2 TBSP of candy dipping/thinning aid
- 2 candy eyeballs
- 1 can of black decorator's icing

Directions:

1. Bake the pie crust according to package instructions.
2. While the crust is cooling, prepare the pudding.
3. Pour the pudding into the pie crust. Smooth the top with a spatula. Place in the fridge to cool for at least one hour.
4. Remove the pie from the fridge. Arrange pretzels around the top and sides of pie like porcupine quills.
5. Put the milk chocolate and white chocolate into separate bowls.
6. Separately, heat each bowl of chocolate in the microwave for 45 seconds.
7. Add 1 TBSP of candy dipping/thinning aid to each bowl. Stir.
8. Continue to heat each bowl of chocolate at 15 second intervals, stirring between each interval, until melted completely.
9. Carefully drizzle the melted milk chocolate onto the pretzels.
10. Add the stripes on the quills by drizzling the melted white chocolate onto the pretzels.
11. Tuck the candy eyes under the pudding slightly to form eyelids.
12. Draw eye liner, eyebrows, and a mouth with black decorator icing.
13. Add a nose with the black icing.
14. Use toothpicks to smooth the design.
15. Chill for another 30 minutes, then slice and serve.



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