

## Veronica's Worms 'n' Dirt Pie

### Ingredients:

#### For the Base:

1 1/4 cups Oreo Crumbs  
1/4 cup Butter

#### For the Pudding:

1/2 cup Sugar  
3 tbsp Cocoa Powder  
1/4 cup Cornstarch  
pinch Salt  
2 1/2 cups Milk  
2 tbsp Butter  
1 tsp Vanilla

#### You will also need:

Gummy Worms (I used about a dozen)

### Directions:

#### For the Base:

Melt the butter in a microwave (about 30 seconds), stir in the oreo crumbs. Press into the bottom of your pie plate.

#### For the Pudding:

Add the sugar, cocoa powder, cornstarch, salt, and milk to a small saucepan. Put the pot over low heat and stir constantly for about ten minutes, or until it thickens.

Remove the pan from the heat and stir for a few minutes while it cools slightly. Once it stops steaming stir in the butter until fully melted, then stir in the vanilla. Cover the pudding with plastic wrap, making sure the plastic wrap touches the top of the pudding. Let cool for about ten minutes.

Arrange a few gummy worms on top of the oreo crumb base, and pour the pudding over top. Smooth out the top of the pudding. Add a few more gummy worms for decoration. Cover with plastic wrap, again making sure that the plastic wrap touches the top of the pudding. Refrigerate 4 hours or overnight.

Enjoy your delicious pie! <3