

CHOCOLATE & ORANGE GEMELLI HALLOWEEN “GRAVEYARD DIRT”



COOK TIME: 20 minutes

SERVINGS: 8-12

INGREDIENTS:

- 1 lb. Chocolate & Orange Gemelli
- 10 cups half & half or whole milk
- 2 pinches of salt
- 1 cup sugar
- 12 tbsp. cornstarch
- 8 tbsp. butter (*softened*)
- 4 tsp. vanilla extract
- 8 oz. bittersweet chocolate (*chopped into small pieces*)
- 50-70 chocolate sandwich cookies (*crushed*)
- 50-60 gummy worms

INSTRUCTIONS:

1. Cook pasta in salted, boiling water until al dente, 8-10 minutes. Drain and set aside to completely cool.
2. In a sauce pan, over medium-low heat, combine 8 cups half & half or milk with sugar and salt. Cook until mixture begins to steam.
3. In a separate bowl, mix cornstarch with remaining 2 cups of half and half or milk, making sure there are no lumps. Add mixture to sauce pan and cook about 5 minutes, stirring occasionally, until mixture begins to boil. Reduce heat to very low and continue cooking, and stirring, for about 5 minutes. Stir in butter, vanilla, and chocolate and remove from heat once completely mixed.
4. Pour pudding mixture into bowl and cover directly with plastic wrap to avoid letting a skin form. Refrigerate until completely cool.
5. Once pasta and pudding are cool, assemble dessert in either a 9” x 13” dish or individual ramekins or cups. Layer pasta, pudding, and a bit of cookie crumbs, making sure the final layer is cookie crumbs and top with gummy worms. Enjoy!