



An Award Winning Peanut Butter Pie

 Gluten Free

READY IN



250 min.

SERVINGS



8

CALORIES



934 kcal

DESSERT

Ingredients

- 0.5 cup butter melted
- 2 tablespoons plus light
- 1 cup creamy peanut butter jif®
- 0.5 cup cup heavy whipping cream
- 14.8 oz cocoa mix flavored martha white®
- 3.4 oz vanilla pudding instant
- 8 peanut butter cups crushed
- 1 cup semi chocolate chips

- 8 oz non-dairy whipped topping
- 2 cups milk whole

Equipment

- bowl
- oven
- whisk
- hand mixer
- microwave
- spatula

Directions

- HEAT oven to 350°F. In a large bowl, combine muffin mixes and butter until well combined. Press evenly into the bottom and up the sides of a 9-inch pie plate. BAKE 10-12 minutes or until set. Cool completely. In a large bowl, WHISK pudding mix with milk according to package directions until set. BEAT in peanut butter with an electric mixer on medium speed until well combined.
- Add whipped topping and fold in with a spatula until well combined. POUR over cookie crust. Cover and freeze one hour. In a medium bowl, add chocolate chips and corn syrup. In a small microwave-safe bowl, microwave heavy cream two minutes or until just boiling. POUR over chocolate chips and let stand two minutes.
- Whisk slowly until fully combined and thickened, and drizzle evenly over top of pie.
- Garnish with crushed peanut butter cups. COVER and refrigerate 30 minutes and up to overnight. Makes 8 servings
- Jif is a trademark of The J.M. Smucker Company.

Nutrition Facts



Properties

Glycemic Index:15.13, Glycemic Load:2.68, Inflammation Score:-7, Nutrition Score:15.423913123167%

Nutrients (% of daily need)

Calories: 933.78kcal (46.69%), Fat: 60.75g (93.47%), Saturated Fat: 30.34g (189.63%), Carbohydrates: 93.2g (31.07%), Net Carbohydrates: 87.07g (31.66%), Sugar: 74.99g (83.32%), Cholesterol: 57.57mg (19.19%), Sodium: 865.84mg (37.65%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 20.54mg (6.85%), Protein: 15.37g (30.74%), Manganese: 0.77mg (38.72%), Phosphorus: 290.06mg (29.01%), Magnesium: 115.33mg (28.83%), Vitamin B3: 5.35mg (26.75%), Vitamin E: 3.73mg (24.9%), Fiber: 6.13g (24.52%), Copper: 0.46mg (23.23%), Calcium: 205.16mg (20.52%), Iron: 3.19mg (17.7%), Potassium: 507.91mg (14.51%), Vitamin A: 719.55IU (14.39%), Vitamin B2: 0.24mg (13.85%), Zinc: 1.99mg (13.24%), Vitamin B6: 0.22mg (10.82%), Folate: 38.11µg (9.53%), Vitamin B12: 0.52µg (8.65%), Selenium: 6.02µg (8.61%), Vitamin B1: 0.13mg (8.38%), Vitamin B5: 0.8mg (7.96%), Vitamin D: 0.91µg (6.06%), Vitamin K: 4.62µg (4.4%)