

Brown Sugar Pie II



Vegetarian

READY IN

ready

65 min.

SERVINGS

servings

8

CALORIES

calories

275 kcal

DESSERT

Ingredients

- ☐ 1 cup brown sugar
- ☐ 0.5 cup butter melted
- ☐ 2 eggs
- ☐ 1 teaspoon flour all-purpose
- ☐ 2 tablespoons milk
- ☐ 1 teaspoon vanilla extract
- ☐ 0.5 cup sugar white

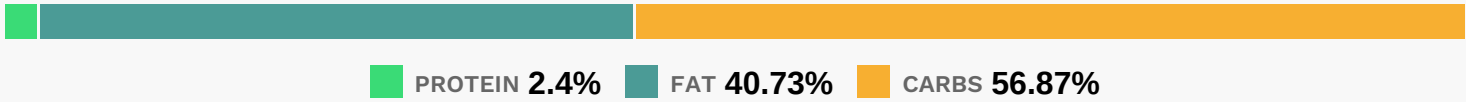
Equipment

- ☐ bowl
- ☐ oven

Directions

- ☐ Preheat oven to 325 degrees F (165 degrees C.)
- ☐ In a large bowl, combine brown sugar, white sugar, flour, eggs, milk and vanilla. Beat until smooth.
- ☐ Mix in the melted butter.
- ☐ Pour filling into pie crust.
- ☐ Bake in the preheated oven for 35 to 40 minutes, or until filling is set.

Nutrition Facts



Properties

Glycemic Index:29.14, Glycemic Load:8.94, Inflammation Score:-2, Nutrition Score:2.094347798225%

Nutrients (% of daily need)

Calories: 274.68kcal (13.73%), Fat: 12.71g (19.56%), Saturated Fat: 7.71g (48.17%), Carbohydrates: 39.94g (13.31%), Net Carbohydrates: 39.94g (14.52%), Sugar: 39.44g (43.83%), Cholesterol: 71.87mg (23.96%), Sodium: 116.15mg (5.05%), Alcohol: 0.17g (100%), Alcohol %: 0.31% (100%), Protein: 1.69g (3.38%), Vitamin A: 420.02IU (8.4%), Selenium: 4.08µg (5.83%), Vitamin B2: 0.06mg (3.79%), Calcium: 37.22mg (3.72%), Phosphorus: 30.37mg (3.04%), Vitamin E: 0.45mg (2.98%), Vitamin B12: 0.14µg (2.37%), Vitamin B5: 0.24mg (2.36%), Iron: 0.41mg (2.27%), Potassium: 62.04mg (1.77%), Vitamin D: 0.26µg (1.74%), Vitamin B6: 0.03mg (1.65%), Folate: 6.33µg (1.58%), Zinc: 0.18mg (1.21%), Manganese: 0.02mg (1.21%), Magnesium: 4.64mg (1.16%), Copper: 0.02mg (1.12%)