



Buckeye Pie

READY IN



45 min.

SERVINGS



12

CALORIES



552 kcal

DESSERT

Ingredients

- ☐ 2 tablespoons brown rice dark packed
- ☐ 1 cup chocolate crushed
- ☐ 0.8 cup powdered sugar
- ☐ 6 ounces cream cheese softened
- ☐ 1 cup creamy peanut butter
- ☐ 10 graham crackers
- ☐ 0.3 cup cup heavy whipping cream
- ☐ 0.5 cup cup heavy whipping cream
- ☐ 0.3 cup milk

- ☐ 4 ounces bittersweet chocolate chopped
- ☐ 12 servings sugar
- ☐ 2 tablespoons butter unsalted
- ☐ 4 tablespoons butter unsalted melted
- ☐ 2 teaspoons vanilla extract

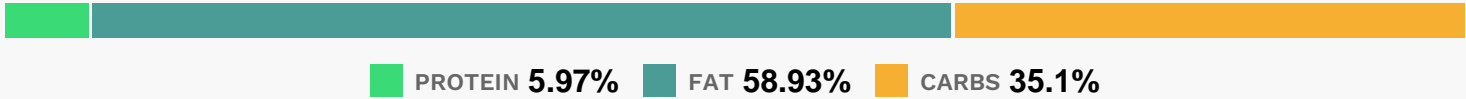
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ plastic wrap
- ☐ hand mixer
- ☐ aluminum foil

Directions

- ☐ Make crust: Preheat oven to 350F. Line a 9-inch square pan with foil, leaving a 1-inch overhang; mist bottom with nonstick cooking spray.
- ☐ Mix crumbs with sugar and butter and press into bottom of pan.
- ☐ Bake until crust is set, 10 minutes. Cool on a wire rack.
- ☐ Make filling: Beat all ingredients except cream with an electric mixer on high speed until smooth, 2 minutes. In a separate bowl, beat cream until stiff peaks form, 2 minutes. Fold whipped cream into peanut butter mixture; pour into pie shell, smoothing top. Cover, pressing plastic wrap directly onto surface of pie. Freeze for at least 5 hours, preferably overnight.
- ☐ Remove pie and place in refrigerator for at least 2 hours.
- ☐ Place chocolate in a bowl. Bring cream and butter to a boil and pour over chocolate. Stir until combined and chocolate is melted.
- ☐ Let cool to room temperature.
- ☐ Remove plastic from pie; spread glaze evenly over top. Chill pie, uncovered, until glaze is set. Keep pie in refrigerator or cooler until ready to eat.

Nutrition Facts



Properties

Glycemic Index:27.04, Glycemic Load:19.95, Inflammation Score:-6, Nutrition Score:9.8991304580932%

Nutrients (% of daily need)

Calories: 551.74kcal (27.59%), Fat: 37.55g (57.77%), Saturated Fat: 17.73g (110.83%), Carbohydrates: 50.34g (16.78%), Net Carbohydrates: 47.27g (17.19%), Sugar: 36.58g (40.64%), Cholesterol: 49.22mg (16.41%), Sodium: 224.5mg (9.76%), Alcohol: 0.23g (100%), Alcohol %: 0.24% (100%), Caffeine: 17.75mg (5.92%), Protein: 8.55g (17.11%), Manganese: 0.61mg (30.46%), Magnesium: 83.12mg (20.78%), Vitamin B3: 3.62mg (18.09%), Phosphorus: 180.57mg (18.06%), Vitamin E: 2.49mg (16.61%), Copper: 0.31mg (15.48%), Vitamin A: 621.22IU (12.42%), Fiber: 3.07g (12.28%), Vitamin B2: 0.19mg (11.01%), Iron: 1.94mg (10.79%), Zinc: 1.43mg (9.55%), Potassium: 289.48mg (8.27%), Vitamin B6: 0.15mg (7.32%), Folate: 26.93µg (6.73%), Calcium: 62.78mg (6.28%), Selenium: 4.08µg (5.83%), Vitamin B1: 0.08mg (5.48%), Vitamin B5: 0.45mg (4.53%), Vitamin K: 3µg (2.85%), Vitamin D: 0.43µg (2.84%), Vitamin B12: 0.11µg (1.9%)