



Candy Bar Pie

READY IN



20 min.

SERVINGS



8

CALORIES



506 kcal

DESSERT

Ingredients

- 8 oz cream cheese softened
- 0.3 cup creamy peanut butter
- 6.2 oz chocolate bar
- 2 large eggs
- 0.3 cup roasted peanuts salted coarsely chopped
- 1 pretzels
- 0.7 cup semi chocolate chips
- 0.3 cup cream sour
- 0.5 cup sugar

- 2 tablespoons whipping cream

Equipment

- bowl
- oven
- wire rack
- hand mixer
- microwave

Directions

- Preheat oven to 32
- Cut candy bars into 1/4-inch pieces; arrange over bottom of crust.
- Beat cream cheese and sugar at medium speed with an electric mixer until blended.
- Add sour cream and peanut butter, beating at low speed until well blended.
- Add eggs, 1 at a time, beating just until yellow disappears after each addition. Spoon cream cheese mixture over candy on crust.
- Bake at 325 for 35 to 40 minutes or until set.
- Remove to a wire rack, and let cool 1 hour or until completely cool. Cover and chill 2 hours.
- Microwave chocolate and cream in a microwave-safe bowl at HIGH for 30 seconds or until melted and smooth, stirring at 15-second intervals.
- Drizzle over top of cooled pie, and sprinkle evenly with peanuts.
- Note: For testing purposes only, we used Snickers candy bars.

Nutrition Facts



PROTEIN 7.73% FAT 64.49% CARBS 27.78%

Properties

Glycemic Index:27.14, Glycemic Load:11.26, Inflammation Score:-6, Nutrition Score:12.865217318353%

Nutrients (% of daily need)

Calories: 506.47kcal (25.32%), Fat: 37.06g (57.01%), Saturated Fat: 18.07g (112.96%), Carbohydrates: 35.91g (11.97%), Net Carbohydrates: 31.39g (11.41%), Sugar: 25.94g (28.82%), Cholesterol: 86.58mg (28.86%), Sodium: 184.2mg (8.01%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 30.51mg (10.17%), Protein: 10g (20%), Manganese: 0.9mg (45.09%), Copper: 0.67mg (33.42%), Magnesium: 107.72mg (26.93%), Iron: 4.13mg (22.94%), Phosphorus: 225.58mg (22.56%), Fiber: 4.53g (18.1%), Selenium: 10.36µg (14.8%), Vitamin B3: 2.52mg (12.61%), Zinc: 1.84mg (12.24%), Potassium: 409.17mg (11.69%), Vitamin B2: 0.2mg (11.6%), Vitamin A: 579.15IU (11.58%), Vitamin E: 1.64mg (10.96%), Calcium: 82.01mg (8.2%), Vitamin B5: 0.71mg (7.1%), Folate: 24.37µg (6.09%), Vitamin B6: 0.12mg (5.77%), Vitamin B12: 0.29µg (4.81%), Vitamin B1: 0.06mg (3.75%), Vitamin K: 3.62µg (3.45%), Vitamin D: 0.31µg (2.07%)