



## Chocolate Butter Cookie Crust



Gluten Free



Low Fod Map

READY IN



45 min.

SERVINGS



8

CALORIES



526 kcal

CRUST

### Ingredients

- ☐ 0.3 cup butter melted
- ☐ 2.5 cups chocolate-flavored butter cookie crumbs
- ☐ 0.3 cup powdered sugar

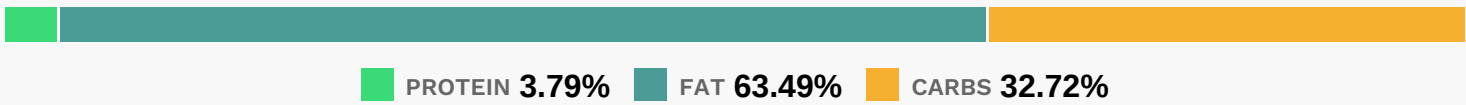
### Equipment

- ☐ oven
- ☐ wire rack

# Directions

- ☐ Stir together all ingredients; firmly press crumb mixture on bottom, up sides, and onto lip of a lightly greased 9-inch pieplate.
- ☐ Bake at 350 for 10 to 12 minutes or until lightly browned.
- ☐ Remove to a wire rack, and cool crust 1 hour or until completely cool before filling.
- ☐ Note: For testing purposes, we used Pepperidge Farm Chocolate Chessmen Cookies for chocolate-flavored butter cookies.

## Nutrition Facts



## Properties

Glycemic Index:6.25, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.36521739464091%

## Nutrients (% of daily need)

Calories: 526.01kcal (26.3%), Fat: 37.24g (57.3%), Saturated Fat: 12.26g (76.59%), Carbohydrates: 43.18g (14.39%), Net Carbohydrates: 43.18g (15.7%), Sugar: 28.32g (31.46%), Cholesterol: 20.34mg (6.78%), Sodium: 60.89mg (2.65%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 5g (10.01%), Vitamin A: 236.36IU (4.73%), Vitamin E: 0.22mg (1.46%)