



Chocolate Butterfinger Pie

READY IN



11 min.

SERVINGS



8

CALORIES



520 kcal

DESSERT

Ingredients

- ☐ 2 tablespoons butter melted
- ☐ 2 butterfinger candy bars crushed
- ☐ 12 oz chocolate chips
- ☐ 4 ounces cream cheese softened
- ☐ 0.3 cup granulated sugar
- ☐ 8 oz cool whip thawed canned (or you can whip 1 cup of cream, of course)
- ☐ 12 oreo cookies
- ☐ 1 tablespoon i think 1 tab. peanut butter would work instant flavored
- ☐ 1.5 teaspoon vanilla extract divided ()

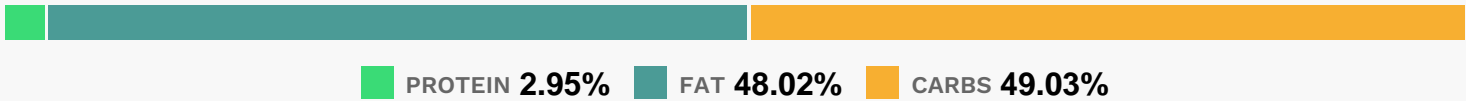
Equipment

- ☐ food processor
- ☐ bowl
- ☐ oven
- ☐ mixing bowl
- ☐ stove
- ☐ microwave

Directions

- ☐ Preheat oven to 350 degrees F. Grease a 9 inch deep dish pie plate.
- ☐ Place Oreos in food processor and process into crumbs.
- ☐ Add melted butter. Empty Oreo/butter mixture into pie plate and press into bottom.
- ☐ Bake for 8-10 minutes.Clean food processor bowl and process tofu until it is very smooth.
- ☐ Add 1 teaspoon of the vanilla.Melt chocolate chips in microwave or over stove.
- ☐ Add melted chocolate to tofu and process until smooth. Spoon into baked pie crust.In a mixing bowl, beat cream cheese, sugar, remaining 1/2 teaspoon vanilla and pudding mix (or peanut butter) until creamy and smooth. Fold in crushed Butterfingers. Fold in half of the whipped topping. Spoon over center of pie, leaving a border of about 1/2 inch.
- ☐ Place remaining whipped topping in a zipper bag, cut off bottom corner, pipe remaining Cool Whip around edges. Chill for at least 4 hours.Makes 10 servings

Nutrition Facts



Properties

Glycemic Index:20.14, Glycemic Load:4.62, Inflammation Score:-3, Nutrition Score:6.0343478555265%

Nutrients (% of daily need)

Calories: 520.1kcal (26.01%), Fat: 28.6g (43.99%), Saturated Fat: 15.71g (98.22%), Carbohydrates: 65.69g (21.9%), Net Carbohydrates: 64.66g (23.51%), Sugar: 50.12g (55.69%), Cholesterol: 26.38mg (8.79%), Sodium: 200.48mg

(8.72%), Alcohol: 0.26g (100%), Alcohol %: 0.25% (100%), Protein: 3.95g (7.9%), Vitamin B2: 0.27mg (15.71%), Iron: 2.36mg (13.11%), Manganese: 0.23mg (11.42%), Calcium: 85.89mg (8.59%), Vitamin B12: 0.46µg (7.71%), Vitamin E: 1.11mg (7.42%), Potassium: 259.3mg (7.41%), Phosphorus: 73.4mg (7.34%), Vitamin B1: 0.1mg (6.79%), Vitamin A: 327.8IU (6.56%), Vitamin B3: 1.25mg (6.26%), Folate: 23.1µg (5.78%), Magnesium: 22.74mg (5.69%), Vitamin K: 5.9µg (5.61%), Copper: 0.11mg (5.32%), Selenium: 3.6µg (5.14%), Fiber: 1.03g (4.13%), Zinc: 0.5mg (3.32%), Vitamin B6: 0.07mg (3.32%), Vitamin B5: 0.22mg (2.16%)