



## Chocolate Chip Cookie Dough Pie

READY IN



45 min.

SERVINGS



8

CALORIES



705 kcal

DESSERT

### Ingredients

- 16.5 oz chocolate chip cookie mix refrigerated
- 16 oz cream cheese softened
- 7 oz chocolate bar divided
- 2 eggs
- 0.5 cup sugar

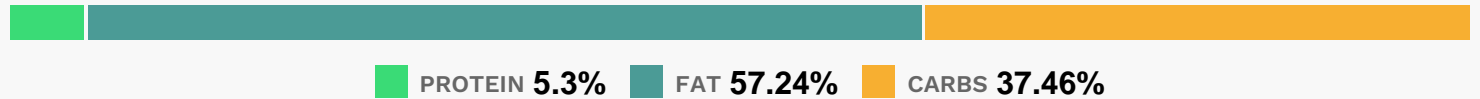
### Equipment

- oven
- mixing bowl

## Directions

- Press cookie dough into an ungreased 9" pie plate to make crust.
- In a large mixing bowl, combine cream cheese, eggs, sugar and 3 crumbled candy bars; pour into cookie dough crust.
- Bake, uncovered, at 325 for 30 to 35 minutes. Cool completely.
- Sprinkle top with remaining 2 crumbled candy bars. Chill until ready to serve.

## Nutrition Facts



## Properties

Glycemic Index:21.09, Glycemic Load:30.04, Inflammation Score:-6, Nutrition Score:11.366521804229%

## Nutrients (% of daily need)

Calories: 704.75kcal (35.24%), Fat: 45.26g (69.63%), Saturated Fat: 23.49g (146.78%), Carbohydrates: 66.63g (22.21%), Net Carbohydrates: 62.29g (22.65%), Sugar: 39.54g (43.94%), Cholesterol: 103.61mg (34.54%), Sodium: 408.65mg (17.77%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 19.84mg (6.61%), Protein: 9.44g (18.87%), Manganese: 0.49mg (24.65%), Copper: 0.46mg (22.85%), Iron: 3.91mg (21.75%), Magnesium: 82.28mg (20.57%), Phosphorus: 187.5mg (18.75%), Vitamin B2: 0.31mg (18.1%), Fiber: 4.34g (17.36%), Vitamin A: 830.54IU (16.61%), Vitamin B1: 0.22mg (14.59%), Selenium: 10.01µg (14.31%), Folate: 49.45µg (12.36%), Potassium: 374.05mg (10.69%), Zinc: 1.54mg (10.27%), Calcium: 79.39mg (7.94%), Vitamin B3: 1.49mg (7.45%), Vitamin B5: 0.6mg (5.96%), Vitamin E: 0.75mg (5%), Vitamin B12: 0.29µg (4.87%), Vitamin B6: 0.06mg (2.99%), Vitamin K: 3.03µg (2.89%), Vitamin D: 0.22µg (1.47%)