



Chocolate Chip Cookie Pie

READY IN



45 min.

SERVINGS



6

CALORIES



826 kcal

DESSERT

Ingredients

- ☐ 0.5 cup brown sugar packed
- ☐ 0.8 cup butter softened
- ☐ 1 cup chocolate chips
- ☐ 2 eggs
- ☐ 0.5 cup flour all-purpose
- ☐ 19-inch pie crust
- ☐ 0.5 cups sugar
- ☐ 1 cup optional: walnuts chopped

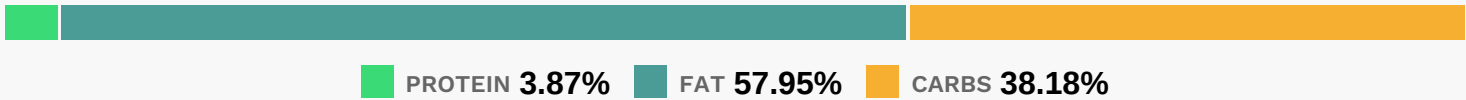
Equipment

☐ oven

Directions

- ☐ Cream together eggs, sugar, brown sugar and butter; add flour, mixing well. Stir in chocolate chips and walnuts, if desired.
- ☐ Spread in pie crust; bake at 325 degrees for one hour, or until center tests done.

Nutrition Facts



Properties

Glycemic Index:35.85, Glycemic Load:17.67, Inflammation Score:-6, Nutrition Score:10.953043525634%

Flavonoids

Cyanidin: 0.53mg, Cyanidin: 0.53mg, Cyanidin: 0.53mg, Cyanidin: 0.53mg

Nutrients (% of daily need)

Calories: 826.04kcal (41.3%), Fat: 54.54g (83.9%), Saturated Fat: 24.33g (152.08%), Carbohydrates: 80.82g (26.94%), Net Carbohydrates: 78.4g (28.51%), Sugar: 52.17g (57.96%), Cholesterol: 115.57mg (38.52%), Sodium: 345.51mg (15.02%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 8.2g (16.41%), Manganese: 0.9mg (45.03%), Copper: 0.37mg (18.52%), Folate: 69.43µg (17.36%), Vitamin B1: 0.25mg (16.48%), Selenium: 11.49µg (16.42%), Vitamin A: 792.52IU (15.85%), Phosphorus: 139.3mg (13.93%), Iron: 2.32mg (12.88%), Vitamin B2: 0.22mg (12.78%), Magnesium: 42.08mg (10.52%), Fiber: 2.42g (9.68%), Vitamin B3: 1.78mg (8.88%), Vitamin B6: 0.16mg (7.96%), Calcium: 78.84mg (7.88%), Potassium: 266.95mg (7.63%), Vitamin E: 1.11mg (7.39%), Zinc: 1.05mg (6.98%), Vitamin B5: 0.57mg (5.72%), Vitamin K: 5.02µg (4.78%), Vitamin B12: 0.18µg (2.98%), Vitamin D: 0.29µg (1.96%)