



Chocolate Cookie Pie Crust

READY IN



20 min.

SERVINGS



8

CALORIES



148 kcal

CRUST

Ingredients

- 30 chocolate wafers such as nabisco famous such as nabisco famous chocolate wafers
- 4 tablespoons butter unsalted cooled melted ()

Equipment

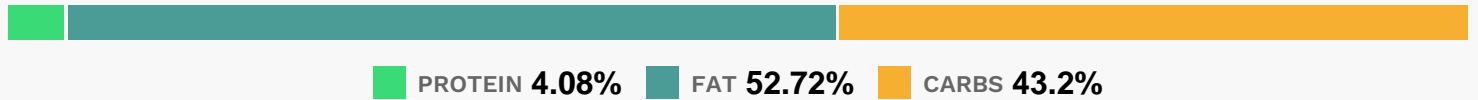
- food processor
- bowl
- oven
- wire rack
- ziploc bags

rolling pin

Directions

- Heat the oven to 350°F and arrange a rack in the middle.
- Place cookies in the bowl of a food processor fitted with a blade attachment and process until the pieces are about the size of peas. Stop the motor, add the melted butter, and continue to process until the crumbs are fine, about the size of coarsely ground coffee (you should have about 1 1/2 cups). Alternatively, place the cookies in a resealable plastic bag, press out the air, and seal. Using a rolling pin, smash into fine crumbs until uniform.
- Transfer to a medium bowl, add melted butter, and mix until evenly combined.
- Pour crumb mixture into a 9-inch pie plate and, using the bottom of a cup or your fingers, press firmly and evenly into the bottom and up the sides.
- Bake until fragrant, about 10 to 15 minutes.
- Remove to a wire rack to cool completely before filling.

Nutrition Facts



Properties

Glycemic Index:6.19, Glycemic Load:7.72, Inflammation Score:-2, Nutrition Score:2.4052174091339%

Nutrients (% of daily need)

Calories: 147.62kcal (7.38%), Fat: 8.87g (13.65%), Saturated Fat: 4.55g (28.44%), Carbohydrates: 16.36g (5.45%), Net Carbohydrates: 15.6g (5.67%), Sugar: 8.42g (9.35%), Cholesterol: 15.5mg (5.17%), Sodium: 131.27mg (5.71%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.54g (3.09%), Manganese: 0.16mg (7.84%), Copper: 0.11mg (5.26%), Iron: 0.9mg (5.02%), Vitamin B2: 0.06mg (3.66%), Vitamin A: 177.63IU (3.55%), Vitamin B3: 0.65mg (3.23%), Phosphorus: 31.38mg (3.14%), Vitamin B1: 0.05mg (3.07%), Fiber: 0.76g (3.06%), Magnesium: 12.06mg (3.02%), Folate: 10.78µg (2.7%), Vitamin E: 0.32mg (2.16%), Selenium: 1.35µg (1.93%), Zinc: 0.25mg (1.68%), Potassium: 48.93mg (1.4%)