



## Chocolate-Marshmallow Cream Pie

READY IN



210 min.

SERVINGS



8

CALORIES



529 kcal

### Ingredients

- 0.3 cup butter melted ()
- 24 marshmallows jet-puffed
- 0.5 cup milk
- 24 nutter butter peanut butter sandwich cookies divided
- 2 Tbsp planters cocktail peanuts chopped
- 2 oz baker's semi-sweet chocolate chopped
- 1.5 cups whipping cream divided

### Equipment

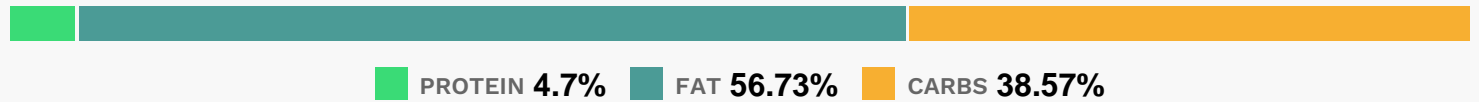
- bowl

- sauce pan
- hand mixer

## Directions

- Coarsely chop 8 of the cookies; set aside. Finely crush remaining 16 cookies; mix with margarine.
- Place in 9-inch pie plate; press firmly onto bottom and up side of pie plate to form crust. Refrigerate until ready to use.
- Place marshmallows, milk and chocolate in medium saucepan; cook on low heat until marshmallows are completely melted and mixture is well blended, stirring frequently.
- Remove from heat; cool completely.
- Beat 3/4 cup of the whipped cream in small bowl with electric mixer on high speed until stiff peaks form.
- Add to marshmallow mixture along with the chopped cookies; stir gently until well blended. Spoon into prepared crust. Refrigerate at least 3 hours. When ready to serve, beat remaining 3/4 cup whipped cream until stiff peaks form; spoon over pie.
- Sprinkle with peanuts. Store leftover pie in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:14.09, Glycemic Load:10.61, Inflammation Score:-5, Nutrition Score:4.4952174308507%

## Nutrients (% of daily need)

Calories: 528.95kcal (26.45%), Fat: 33.81g (52.01%), Saturated Fat: 15.75g (98.42%), Carbohydrates: 51.73g (17.24%), Net Carbohydrates: 50.9g (18.51%), Sugar: 28.73g (31.93%), Cholesterol: 52.68mg (17.56%), Sodium: 252.8mg (10.99%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 6.1mg (2.03%), Protein: 6.3g (12.59%), Vitamin A: 937.98IU (18.76%), Manganese: 0.16mg (8.13%), Phosphorus: 72.72mg (7.27%), Copper: 0.14mg (6.82%), Vitamin B2: 0.11mg (6.74%), Vitamin D: 0.88µg (5.88%), Calcium: 58.01mg (5.8%), Magnesium: 22.76mg (5.69%), Vitamin E: 0.68mg (4.53%), Selenium: 2.76µg (3.94%), Potassium: 128.08mg (3.66%), Iron: 0.64mg (3.55%), Fiber: 0.83g (3.3%), Vitamin B12: 0.17µg (2.89%), Zinc: 0.42mg (2.79%), Vitamin B3: 0.52mg (2.6%), Vitamin B1: 0.04mg (2.5%), Vitamin B5: 0.24mg (2.43%), Folate: 8.07µg (2.02%), Vitamin K: 1.98µg (1.89%), Vitamin B6: 0.04mg (1.86%)