



## Chocolate Mocha Pie

READY IN



45 min.

SERVINGS



6

CALORIES



191 kcal

DESSERT

### Ingredients

- 1 9-inch chocolate cookie crumb crust prepared ()
- 1.8 ounce mint (jimmies)
- 3.5 ounce non-instant chocolate pudding mix
- 2 teaspoons coffee granules instant
- 2.5 cups milk
- 0.5 teaspoon vanilla extract
- 1.3 ounce whipped topping mix
- 2 tablespoons sugar white

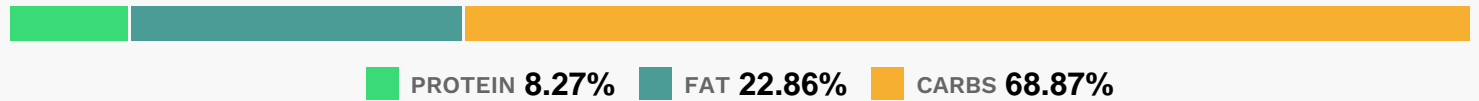
# Equipment

bowl

# Directions

- Prepare pie filling using the directions on the package, using 2 cups milk.
- In a small bowl, combine 1 cup hot filling, instant coffee, and sugar. Stir to dissolve and blend. Chill.
- Cool remaining filling 5 minutes, stirring several times.
- Pour into crust, and chill.
- Prepare whipped topping mix as directed on package, using remaining 1/2 cup milk and vanilla. Beat chilled cup of pudding until smooth, and then fold into whipped topping. Pile lightly over filling in crust, spreading evenly. Chill several hours before serving. Top with chocolate sprinkles if desired.

# Nutrition Facts



# Properties

Glycemic Index:18.02, Glycemic Load:4.6, Inflammation Score:-2, Nutrition Score:4.2356521856526%

# Nutrients (% of daily need)

Calories: 190.6kcal (9.53%), Fat: 4.85g (7.47%), Saturated Fat: 3.13g (19.55%), Carbohydrates: 32.9g (10.97%), Net Carbohydrates: 32.3g (11.74%), Sugar: 29.17g (32.41%), Cholesterol: 12.32mg (4.11%), Sodium: 280.41mg (12.19%), Alcohol: 0.11g (100%), Alcohol %: 0.11% (100%), Caffeine: 11.62mg (3.87%), Protein: 3.95g (7.9%), Calcium: 131.94mg (13.19%), Phosphorus: 120.4mg (12.04%), Vitamin B12: 0.56µg (9.35%), Vitamin B2: 0.16mg (9.21%), Vitamin D: 1.12µg (7.46%), Potassium: 210.31mg (6.01%), Magnesium: 21.25mg (5.31%), Vitamin B1: 0.06mg (4.02%), Vitamin B5: 0.38mg (3.84%), Selenium: 2.56µg (3.66%), Manganese: 0.07mg (3.57%), Zinc: 0.53mg (3.52%), Vitamin A: 169.25IU (3.38%), Vitamin B6: 0.07mg (3.27%), Copper: 0.06mg (3.06%), Fiber: 0.6g (2.39%), Iron: 0.24mg (1.34%), Vitamin B3: 0.25mg (1.26%)