



Chocolate-Peanut Butter Cup Pie

READY IN



195 min.

SERVINGS



8

CALORIES



251 kcal

Ingredients

- ☐ 0.3 cup creamy peanut butter
- ☐ 2 tablespoons fudge microwavable sundae topping hot
- ☐ 1 pkg jell-o chocolate flavor pudding & pie filling instant (4 serving size)
- ☐ 1 cup milk cold
- ☐ 6 oz oreo pie crust
- ☐ 8 ounce cool whip chocolate whipped topping divided thawed

Equipment

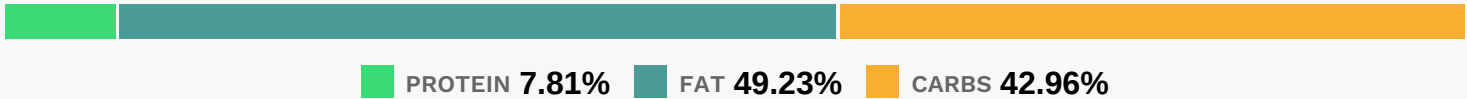
- ☐ bowl
- ☐ whisk

☐ microwave

Directions

- ☐ Place peanut butter in large bowl. Gradually add milk, stirring with wire whisk until well blended.
- ☐ Add dry pudding mix. Beat 2 min. or until well blended. (
- ☐ Mixture will be thick.) Stir in half of the whipped topping.
- ☐ Spoon into crust; top evenly with the remaining whipped topping.
- ☐ Refrigerate 3 hours or until set. When ready to serve, microwave fudge topping as directed on package; drizzle over pie. Store leftover pie in refrigerator.

Nutrition Facts



Properties

Glycemic Index:6.5, Glycemic Load:0.74, Inflammation Score:-2, Nutrition Score:4.3747826144909%

Nutrients (% of daily need)

Calories: 250.87kcal (12.54%), Fat: 13.92g (21.42%), Saturated Fat: 5.84g (36.48%), Carbohydrates: 27.33g (9.11%), Net Carbohydrates: 26.42g (9.61%), Sugar: 16.78g (18.64%), Cholesterol: 4.27mg (1.42%), Sodium: 190.88mg (8.3%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.97g (9.94%), Phosphorus: 113.07mg (11.31%), Vitamin B3: 1.67mg (8.33%), Vitamin B2: 0.13mg (7.58%), Magnesium: 27.72mg (6.93%), Manganese: 0.14mg (6.85%), Vitamin E: 1.02mg (6.78%), Vitamin B1: 0.1mg (6.48%), Calcium: 63.93mg (6.39%), Folate: 22.86µg (5.71%), Iron: 0.85mg (4.73%), Potassium: 159.55mg (4.56%), Vitamin B12: 0.22µg (3.74%), Fiber: 0.9g (3.62%), Vitamin B6: 0.06mg (3.05%), Copper: 0.05mg (2.68%), Zinc: 0.4mg (2.65%), Selenium: 1.7µg (2.43%), Vitamin D: 0.34µg (2.24%), Vitamin B5: 0.2mg (2.05%), Vitamin A: 70.51IU (1.41%), Vitamin K: 1.14µg (1.09%)