



Chocolate-Peanut Butter Ice-Cream Pie

READY IN



45 min.

SERVINGS



8

CALORIES



766 kcal

Ingredients

- 0.3 cup butter melted
- 3 pints ice-cream chocolate shell softened
- 0.5 cup dry-roasted peanuts unsalted
- 8 ounce fudge sauce
- 1.6 ounce peanut butter cup candies coarsely chopped
- 0.3 cup strong coffee decoction brewed
- 21 cream-filled chocolate sandwich cookies

Equipment

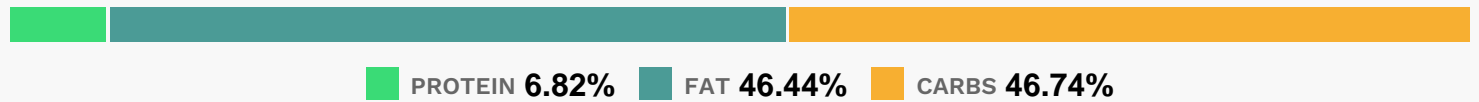
- food processor

sauce pan

Directions

- Process cookies and peanuts in a food processor until finely crumbled.
- Add melted butter, and process until blended.
- Press crumb mixture into a 9-inch deep-dish pieplate, and freeze 15 minutes.
- Stir together chocolate ice cream and chopped candies; spoon into piecrust. Freeze at least 6 hours.
- Remove from freezer, and let stand 15 minutes before serving.
- Heat fudge sauce in a small saucepan over low heat, stirring constantly.
- Remove from heat; stir in coffee and, if desired, coffee liqueur.
- Drizzle over pie.

Nutrition Facts



Properties

Glycemic Index:8, Glycemic Load:24.09, Inflammation Score:-7, Nutrition Score:17.467391216237%

Nutrients (% of daily need)

Calories: 766.42kcal (38.32%), Fat: 41.14g (63.3%), Saturated Fat: 17.42g (108.88%), Carbohydrates: 93.16g (31.05%), Net Carbohydrates: 88.23g (32.09%), Sugar: 68.35g (75.95%), Cholesterol: 60.61mg (20.2%), Sodium: 486.04mg (21.13%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 11.85mg (3.95%), Protein: 13.59g (27.18%), Manganese: 0.87mg (43.34%), Iron: 6.14mg (34.1%), Phosphorus: 303.04mg (30.3%), Vitamin B2: 0.47mg (27.76%), Copper: 0.53mg (26.38%), Magnesium: 105.22mg (26.3%), Calcium: 228.1mg (22.81%), Potassium: 705.45mg (20.16%), Vitamin A: 993.09IU (19.86%), Fiber: 4.92g (19.68%), Vitamin E: 2.79mg (18.62%), Vitamin B3: 3.42mg (17.12%), Folate: 65.33µg (16.33%), Vitamin B5: 1.32mg (13.23%), Vitamin B1: 0.18mg (12.31%), Zinc: 1.83mg (12.17%), Selenium: 7.64µg (10.92%), Vitamin K: 9.9µg (9.43%), Vitamin B12: 0.54µg (8.98%), Vitamin B6: 0.16mg (7.99%), Vitamin D: 0.35µg (2.37%), Vitamin C: 1.31mg (1.59%)