



Chocolate Peanut Butter Pie V

READY IN



45 min.

SERVINGS



8

CALORIES



1286 kcal

DESSERT

Ingredients

- ☐ 3 tablespoons cornstarch
- ☐ 9 inch graham cracker crust prepared
- ☐ 1 cup marshmallows miniature
- ☐ 2 cups milk
- ☐ 0.5 cup peanut butter
- ☐ 0.5 teaspoon salt
- ☐ 1 cup semi chocolate chips
- ☐ 1 teaspoon vanilla extract
- ☐ 0.3 cup sugar white

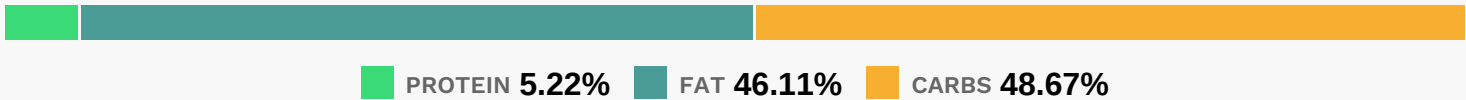
Equipment

- ☐ bowl
- ☐ whisk
- ☐ microwave

Directions

- ☐ In a medium microwave-safe bowl, mix together cornstarch, sugar, and salt.
- ☐ Whisk in milk. Microwave uncovered in 2 minute increments, stirring after each increment. Continue until mixture is thickened, about 6 to 7 minutes.
- ☐ Add vanilla extract, chocolate chips, peanut butter, and marshmallows. Stir until mixture is smooth.
- ☐ Pour into pie crust. Chill at least 3 hours before serving.

Nutrition Facts



Properties

Glycemic Index:22.82, Glycemic Load:10.37, Inflammation Score:-6, Nutrition Score:25.435652307842%

Nutrients (% of daily need)

Calories: 1286.13kcal (64.31%), Fat: 66.28g (101.97%), Saturated Fat: 17.29g (108.04%), Carbohydrates: 157.4g (52.47%), Net Carbohydrates: 151.15g (54.97%), Sugar: 59.48g (66.09%), Cholesterol: 8.67mg (2.89%), Sodium: 1146.13mg (49.83%), Alcohol: 0.17g (100%), Alcohol %: 0.07% (100%), Caffeine: 19.35mg (6.45%), Protein: 16.88g (33.76%), Manganese: 3mg (150.11%), Vitamin B3: 8.56mg (42.81%), Vitamin K: 43.54µg (41.47%), Phosphorus: 399.46mg (39.95%), Copper: 0.78mg (39.21%), Iron: 6.71mg (37.27%), Folate: 138.24µg (34.56%), Vitamin E: 5.17mg (34.47%), Vitamin B2: 0.54mg (31.5%), Magnesium: 118.44mg (29.61%), Vitamin B1: 0.42mg (27.71%), Fiber: 6.24g (24.96%), Zinc: 3.65mg (24.35%), Calcium: 152.82mg (15.28%), Potassium: 527.47mg (15.07%), Vitamin B6: 0.26mg (13.11%), Selenium: 8.92µg (12.75%), Vitamin B5: 0.81mg (8.07%), Vitamin B12: 0.37µg (6.16%), Vitamin D: 0.67µg (4.47%), Vitamin A: 111.98IU (2.24%)