



## Chocolate Pudding Pie in a Samoas Cookie Crust

READY IN



180 min.

SERVINGS



16

CALORIES



380 kcal

### Ingredients

- ☐ 6 tablespoons butter melted
- ☐ 0.5 cup coconut or toasted
- ☐ 2 boxes grands flaky refrigerator biscuits
- ☐ 3.9 ounce chocolate pudding instant
- ☐ 2 cups milk cold

### Equipment

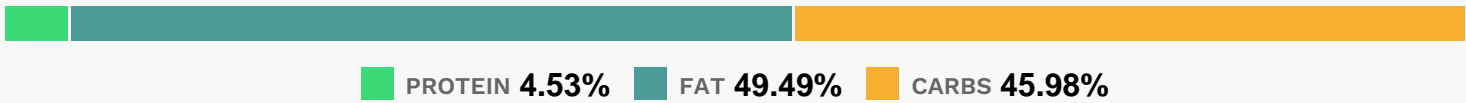
- ☐ frying pan
- ☐ oven

☐ spatula

## Directions

- ☐ Remove the cookies from their packaging. Reserve 4–6 of them to garnish the top of your pie later. Crush the rest into fairly fine crumbs (this WILL be messy and sticky because of the caramel).
- ☐ Mix the cookie crumbs and melted butter until well blended . Press mixture into a 9-inch greased pie plate (you need more butter or shortening to grease it because the caramel from the cookies will make them stick to the pan!). You might want to flour or wet your hands first, because this business gets sticky.
- ☐ Bake at 375°F for 5–7 minutes. Cool for at least an hour, or until the shell is at room temperature. You can put it in the fridge to chill more rapidly, too.
- ☐ Mix the pudding with the cold milk according to the package instructions (you can also use half and half for an even more decadent end result). When combined, fold in the toasted coconut.
- ☐ Using a spatula, spread the filling into the pie crust. This amount should easily fill the pie shell; if you have any extra, use it as a cake filling or to make a couple of pudding cups.
- ☐ Let the filling set in the refrigerator for at least 2 hours.
- ☐ If desired, top with whipped cream directly before serving.
- ☐ Garnish with the remaining Samoas cookies.

## Nutrition Facts



## Properties

Glycemic Index:10.13, Glycemic Load:23.06, Inflammation Score:-3, Nutrition Score:6.3191304456281%

## Nutrients (% of daily need)

Calories: 380.04kcal (19%), Fat: 20.94g (32.22%), Saturated Fat: 8.62g (53.88%), Carbohydrates: 43.77g (14.59%), Net Carbohydrates: 42.56g (15.48%), Sugar: 18.47g (20.52%), Cholesterol: 14.95mg (4.98%), Sodium: 343.16mg (14.92%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.31g (8.62%), Manganese: 0.3mg (15.24%), Vitamin B1: 0.22mg (14.55%), Vitamin B2: 0.22mg (13.22%), Folate: 46.58µg (11.64%), Iron: 1.83mg (10.15%), Vitamin E: 1.52mg (10.14%), Vitamin B3: 1.91mg (9.54%), Phosphorus: 76.99mg (7.7%), Selenium: 4.54µg (6.49%), Vitamin K: 6.76µg (6.43%), Fiber: 1.21g (4.82%), Calcium: 47.27mg (4.73%), Vitamin A: 228.98IU (4.58%), Copper: 0.09mg (4.31%),

Magnesium: 15.55mg (3.89%), Potassium: 121.72mg (3.48%), Zinc: 0.48mg (3.17%), Vitamin B6: 0.06mg (3.04%),  
Vitamin B5: 0.3mg (2.99%), Vitamin B12: 0.17µg (2.89%), Vitamin D: 0.34µg (2.24%)