



Coconut-Cream Cheese Pie

READY IN



220 min.

SERVINGS



40

CALORIES



102 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 0.3 cup butter melted
- 8 oz philadelphia cream cheese divided
- 1.3 cups baker's angel flake coconut divided
- 6.8 oz jell-o vanilla flavor pudding instant
- 2 cups milk cold divided
- 1 Tbsp sugar
- 1.5 cups vanilla wafers crushed finely
- 2 cups cool whip lite whipped topping thawed

Equipment

- bowl
- oven
- whisk
- microwave

Directions

- Heat oven to 350F.
- Combine wafer crumbs, butter and 1/4 cup coconut; press onto bottom of 9-inch pie plate.
- Bake 10 min. Cool.
- Microwave cream cheese in microwaveable bowl on HIGH 10 sec. or just until softened; stir until creamy. Beat pudding mixes and 2 cups milk in large bowl with whisk 2 min.
- Add half the cream cheese; mix well. Stir in 3/4 cup of the remaining coconut and 1 cup COOL WHIP.
- Pour into crust.
- Add sugar and remaining milk to remaining cream cheese; mix well. Stir in remaining COOL WHIP; spread over pie. Refrigerate 3 hours. Meanwhile, toast remaining coconut.
- Sprinkle toasted coconut over pie just before serving.

Nutrition Facts



PROTEIN 4.77% **FAT 55.83%** **CARBS 39.4%**

Properties

Glycemic Index:6.55, Glycemic Load:2.79, Inflammation Score:-1, Nutrition Score:1.4330434897996%

Nutrients (% of daily need)

Calories: 101.75kcal (5.09%), Fat: 6.43g (9.9%), Saturated Fat: 4.28g (26.78%), Carbohydrates: 10.22g (3.41%), Net Carbohydrates: 9.7g (3.53%), Sugar: 7.31g (8.12%), Cholesterol: 10.36mg (3.45%), Sodium: 82.43mg (3.58%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.24g (2.47%), Manganese: 0.07mg (3.72%), Phosphorus: 28.81mg (2.88%), Vitamin B2: 0.05mg (2.74%), Vitamin A: 134.14IU (2.68%), Calcium: 24.44mg (2.44%), Fiber: 0.52g (2.08%), Selenium: 1.36µg (1.94%), Vitamin B1: 0.03mg (1.86%), Vitamin B12: 0.09µg (1.47%), Potassium: 48.77mg

(1.39%), Copper: 0.02mg (1.18%), Magnesium: 4.66mg (1.16%), Folate: 4.53µg (1.13%), Vitamin B5: 0.1mg (1.01%)