



## Cookies & Cream Pudding Pie

READY IN



190 min.

SERVINGS



10

CALORIES



211 kcal

### Ingredients

- 1 pkg jell-o chocolate flavor pudding instant (4-serving size)
- 1.5 cups milk cold
- 26 oreo cookies
- 1 cup whipped cream softened
- 1 cup cool whip whipped topping thawed

### Equipment

- bowl
- whisk
- kitchen scissors

## Directions

- Arrange cookies on bottom and up side of 9-inch pie plate. (Cookies should cover plate evenly.)
- Pour milk into medium bowl.
- Add ice cream. Beat with wire whisk until well blended.
- Add dry pudding mix. Beat with wire whisk 2 min. or until well blended.
- Let stand 3 min.; pour into prepared pie plate.
- Refrigerate several hours or until set. To decorate, spoon whipped topping into resealable sandwich bag. Squeeze extra air out of bag; close tightly. Snip a small corner off bottom of bag with scissors. Squeeze bag gently to make design. Refrigerate until ready to serve. Store leftover pie in refrigerator.

## Nutrition Facts

**PROTEIN 6.52%** **FAT 39.95%** **CARBS 53.53%**

## Properties

Glycemic Index:9.9, Glycemic Load:2.49, Inflammation Score:-2, Nutrition Score:5.5721739779996%

## Nutrients (% of daily need)

Calories: 211.23kcal (10.56%), Fat: 9.57g (14.72%), Saturated Fat: 4.19g (26.18%), Carbohydrates: 28.83g (9.61%), Net Carbohydrates: 27.83g (10.12%), Sugar: 19.1g (21.22%), Cholesterol: 10.35mg (3.45%), Sodium: 152.35mg (6.62%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.52g (7.03%), Iron: 3.8mg (21.09%), Manganese: 0.21mg (10.72%), Vitamin B2: 0.16mg (9.6%), Phosphorus: 85.46mg (8.55%), Vitamin K: 8.94µg (8.51%), Calcium: 73.8mg (7.38%), Vitamin B1: 0.09mg (5.93%), Vitamin E: 0.87mg (5.77%), Copper: 0.11mg (5.44%), Magnesium: 21.47mg (5.37%), Folate: 19.92µg (4.98%), Potassium: 161.99mg (4.63%), Vitamin B12: 0.26µg (4.4%), Vitamin B3: 0.87mg (4.36%), Fiber: 1g (4%), Selenium: 2.74µg (3.91%), Zinc: 0.48mg (3.2%), Vitamin B5: 0.31mg (3.07%), Vitamin D: 0.43µg (2.86%), Vitamin A: 121.04IU (2.42%), Vitamin B6: 0.04mg (1.87%)