



Creamy OREO Pie

READY IN



145 min.

SERVINGS



25

CALORIES



152 kcal

DESSERT

Ingredients

- 0.3 cup butter melted
- 8 oz philadelphia cream cheese softened
- 36 oreo cookies divided
- 0.3 cup sugar
- 2 cups cool whip whipped topping thawed

Equipment

- bowl
- blender

Directions

- Crush 24 cookies to form fine crumbs; mix with butter until blended. Press onto bottom and up side of 9-inch pie plate. Refrigerate while preparing filling.
- Chop 8 of the remaining cookies. Beat cream cheese and sugar in medium bowl with mixer until light and fluffy.
- Add chopped cookies and COOL WHIP; stir gently until blended. Spoon into crust.
- Refrigerate 2 hours or until firm. Halve remaining 4 cookies; insert, cut-edges down, into top of pie.

Nutrition Facts

PROTEIN 4.27% **FAT 52.35%** **CARBS 43.38%**

Properties

Glycemic Index:3.88, Glycemic Load:2, Inflammation Score:-2, Nutrition Score:2.7082608605371%

Nutrients (% of daily need)

Calories: 151.96kcal (7.6%), Fat: 9.04g (13.91%), Saturated Fat: 3.87g (24.16%), Carbohydrates: 16.86g (5.62%), Net Carbohydrates: 16.36g (5.95%), Sugar: 11.45g (12.72%), Cholesterol: 9.28mg (3.09%), Sodium: 121.28mg (5.27%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.66g (3.32%), Iron: 2.11mg (11.71%), Manganese: 0.12mg (5.91%), Vitamin K: 5.12µg (4.87%), Vitamin A: 207.82IU (4.16%), Vitamin B2: 0.07mg (4.04%), Vitamin E: 0.61mg (4.03%), Phosphorus: 30.74mg (3.07%), Copper: 0.06mg (3.01%), Folate: 11.56µg (2.89%), Selenium: 1.84µg (2.63%), Vitamin B1: 0.04mg (2.5%), Magnesium: 9.43mg (2.36%), Vitamin B3: 0.46mg (2.32%), Fiber: 0.5g (2%), Calcium: 17.4mg (1.74%), Potassium: 59.48mg (1.7%), Zinc: 0.18mg (1.2%), Vitamin B5: 0.11mg (1.05%)