



Crunchy Crust Peanut Pie

READY IN



195 min.

SERVINGS



15

CALORIES



205 kcal

DESSERT

Ingredients

- 0.3 cup butter melted ()
- 8 oz philadelphia cream cheese softened
- 0.3 cup creamy peanut butter
- 1 cup graham cracker crumbs
- 1 Tbsp milk
- 0.3 cup planters peanuts salted finely chopped
- 0.8 cup sugar divided
- 2 cups cool whip whipped topping thawed

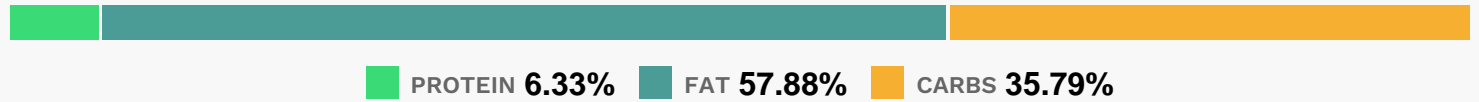
Equipment

- bowl
- hand mixer

Directions

- Mix cracker crumbs, peanuts, 1/4 cup of the sugar and the butter; press firmly onto bottom and up side of 9-inch pie plate.
- Beat cream cheese, remaining 1/2 cup sugar, the peanut butter and milk in large bowl with electric mixer on medium speed until well blended. Gently stir in whipped topping.
- Pour into crust.
- Refrigerate several hours or until chilled.
- Cut into 8 slices. Store leftover pie in refrigerator.

Nutrition Facts



Properties

Glycemic Index:14.87, Glycemic Load:10.35, Inflammation Score:-3, Nutrition Score:2.8817391065962%

Nutrients (% of daily need)

Calories: 205.13kcal (10.26%), Fat: 13.57g (20.88%), Saturated Fat: 5.54g (34.63%), Carbohydrates: 18.89g (6.3%), Net Carbohydrates: 18.27g (6.64%), Sugar: 14.7g (16.33%), Cholesterol: 15.59mg (5.2%), Sodium: 156.72mg (6.81%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.34g (6.67%), Vitamin A: 347.41IU (6.95%), Manganese: 0.12mg (6.12%), Phosphorus: 60.76mg (6.08%), Vitamin B3: 1.17mg (5.86%), Vitamin E: 0.69mg (4.6%), Vitamin B2: 0.07mg (4.25%), Magnesium: 16.95mg (4.24%), Calcium: 33.2mg (3.32%), Selenium: 1.98µg (2.83%), Folate: 11.04µg (2.76%), Potassium: 86.39mg (2.47%), Fiber: 0.61g (2.45%), Zinc: 0.36mg (2.38%), Vitamin B1: 0.03mg (2.19%), Iron: 0.39mg (2.18%), Vitamin B6: 0.04mg (2.12%), Copper: 0.04mg (2.01%), Vitamin B5: 0.17mg (1.73%), Vitamin B12: 0.06µg (1.04%)