



## Dessert Pizza Tart

READY IN



165 min.

SERVINGS



12

CALORIES



214 kcal

### Ingredients

- 1 medium banana sliced
- 0.3 cup butter melted ()
- 25 golden oreo cookies
- 1 pkg jell-o lemon flavor gelatin (4-serving size)
- 0.5 cup each: raspberries sliced
- 1.5 cups water boiling
- 1.5 cups cool whip whipped topping thawed

### Equipment

- food processor

- bowl
- whisk
- pizza pan

## Directions

- Stir boiling water into dry gelatin mix in medium bowl at least 2 min. until completely dissolved. Refrigerate 20 to 30 min. or until slightly thickened (consistency of unbeaten egg whites).
- Meanwhile, place cookies in food processor container; cover. Process until finely crushed.
- Mix with butter; firmly press onto bottom of 12-inch pizza pan.
- Remove 1/2 cup of the thickened gelatin; place in separate medium bowl.
- Add whipped topping; stir with wire whisk until well blended.
- Spread onto crust to within 1/4 inch of edge. Arrange fruit over whipped topping mixture; brush or drizzle with remaining thickened gelatin. Refrigerate at least 2 hours.
- Cut into 12 wedges to serve. Store leftover dessert in refrigerator.

## Nutrition Facts

**PROTEIN 3.98%** **FAT 41.76%** **CARBS 54.26%**

## Properties

Glycemic Index:6.73, Glycemic Load:1.16, Inflammation Score:-2, Nutrition Score:2.8021739254827%

## Flavonoids

Cyanidin: 2.29mg, Cyanidin: 2.29mg, Cyanidin: 2.29mg, Cyanidin: 2.29mg Petunidin: 0.02mg, Petunidin: 0.02mg, Petunidin: 0.02mg, Petunidin: 0.02mg Delphinidin: 0.07mg, Delphinidin: 0.07mg, Delphinidin: 0.07mg, Delphinidin: 0.07mg Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg Pelargonidin: 0.05mg, Pelargonidin: 0.05mg, Pelargonidin: 0.05mg, Pelargonidin: 0.05mg Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg Catechin: 0.67mg, Catechin: 0.67mg, Catechin: 0.67mg, Catechin: 0.67mg Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg Epicatechin: 0.18mg, Epicatechin: 0.18mg, Epicatechin: 0.18mg, Epicatechin: 0.18mg Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

## Nutrients (% of daily need)

Calories: 214.09kcal (10.7%), Fat: 10.1g (15.54%), Saturated Fat: 2.61g (16.29%), Carbohydrates: 29.53g (9.84%), Net Carbohydrates: 28.57g (10.39%), Sugar: 19.55g (21.73%), Cholesterol: 0.19mg (0.06%), Sodium: 182.98mg (7.96%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.17g (4.34%), Manganese: 0.13mg (6.69%), Vitamin B2: 0.08mg (4.88%), Vitamin B1: 0.07mg (4.83%), Vitamin E: 0.65mg (4.31%), Phosphorus: 40.38mg (4.04%), Folate: 16.06µg (4.01%), Vitamin B3: 0.78mg (3.89%), Fiber: 0.96g (3.82%), Vitamin A: 184.04IU (3.68%), Iron: 0.63mg (3.51%), Copper: 0.05mg (2.73%), Vitamin C: 2.17mg (2.64%), Vitamin B6: 0.05mg (2.29%), Selenium: 1.56µg (2.23%), Potassium: 77.45mg (2.21%), Magnesium: 8.49mg (2.12%), Vitamin K: 1.99µg (1.89%), Calcium: 17.67mg (1.77%), Vitamin B5: 0.15mg (1.53%)