



Do-Si-Dos Pie

READY IN



120 min.

SERVINGS



8

CALORIES



1039 kcal

Ingredients

- ☐ 2 boxes grands flaky refrigerator biscuits for crust, 1 for top (3 sleeves)
- ☐ 9 ounces creamy peanut butter
- ☐ 10 ounces cup heavy whipping cream chilled soft
- ☐ 4 ounces oats cooled toasted
- ☐ 1 pinch salt
- ☐ 4 ounces condensed milk sweetened
- ☐ 4 tablespoons butter unsalted cooled melted

Equipment

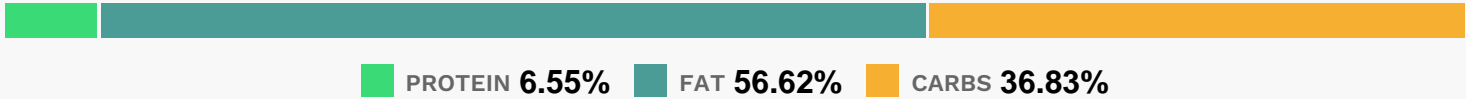
- ☐ food processor

- ☐ bowl
- ☐ spatula

Directions

- ☐ Place three sleeves of cookies and toasted oats in the bowl of a food processor. Run food processor on high, stopping and pulsing now and then, until the contents is fine, even crumbs.
- ☐ Add the butter, pulse to combine.
- ☐ Remove the blade and finish mixing with a rubber spatula. Press the mixture into the sides and bottom of a pie plate. Chill for 10–15 minutes.
- ☐ In a bowl, mix together the peanut butter, sweetened condensed milk, and salt using a big rubber spatula.
- ☐ Add 1/3 of the chilled whipped cream, and mix well to lighten. Fold in the remaining 2/3 of the cream, avoid deflating.
- ☐ Pour the mixture into the prepared crust and allow it to chill for at least 1 hour.
- ☐ When you are ready to serve, twist apart the remaining sleeve of cookies and decorate the top of the chilled pie.
- ☐ Serve immediately, to avoid having soggy cookies.

Nutrition Facts



Properties

Glycemic Index:22.38, Glycemic Load:53.75, Inflammation Score:-8, Nutrition Score:21.160434803237%

Nutrients (% of daily need)

Calories: 1038.55kcal (51.93%), Fat: 66.4g (102.15%), Saturated Fat: 25.02g (156.35%), Carbohydrates: 97.21g (32.4%), Net Carbohydrates: 92.78g (33.74%), Sugar: 36.54g (40.6%), Cholesterol: 59.91mg (19.97%), Sodium: 567.98mg (24.69%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 17.28g (34.55%), Manganese: 1.47mg (73.25%), Vitamin E: 6.22mg (41.47%), Vitamin B3: 8.15mg (40.73%), Vitamin B1: 0.53mg (35.1%), Vitamin B2: 0.56mg (33.18%), Folate: 126.28µg (31.57%), Phosphorus: 298.58mg (29.86%), Iron: 4.57mg (25.39%), Magnesium: 95.52mg (23.88%), Selenium: 15.61µg (22.3%), Fiber: 4.43g (17.7%), Vitamin A: 830.45IU (16.61%), Copper: 0.3mg (14.89%), Zinc: 2.1mg (14.01%), Vitamin K: 14.46µg (13.77%), Vitamin B6: 0.26mg (12.77%), Potassium: 418.12mg (11.95%), Vitamin B5: 1.04mg (10.41%), Calcium: 102.95mg (10.3%), Vitamin D: 0.7µg (4.67%), Vitamin B12: 0.13µg

(2.18%)