



Easy, No-Bake Nutella® Pie

READY IN



250 min.

SERVINGS



8

CALORIES



1369 kcal

Ingredients

- ☐ 13 ounce chocolate-hazelnut spread divided nutella® (such as)
- ☐ 8 ounce cream cheese softened
- ☐ 9 inch graham cracker crust prepared
- ☐ 8 ounce non-dairy whipped topping frozen thawed

Equipment

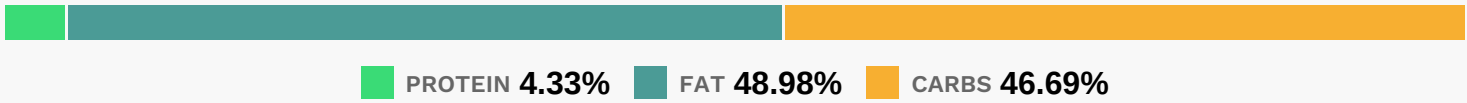
- ☐ bowl

Directions

- ☐ Spread 1/4 cup of the hazelnut spread over the bottom of the graham cracker crust.

- ☐
- Beat remaining hazelnut spread and cream cheese together in a bowl until smooth. Fold whipped topping into the cream cheese mixture; pour into the pie crust and spread evenly.
- ☐
- Refrigerate until well chilled, 4 hours to overnight.

Nutrition Facts



Properties

Glycemic Index:7.04, Glycemic Load:8.13, Inflammation Score:-6, Nutrition Score:23.997391140979%

Nutrients (% of daily need)

Calories: 1369.2kcal (68.46%), Fat: 74.58g (114.74%), Saturated Fat: 31.58g (197.35%), Carbohydrates: 159.98g (53.33%), Net Carbohydrates: 153.85g (55.95%), Sugar: 67.25g (74.72%), Cholesterol: 29.2mg (9.73%), Sodium: 1029.1mg (44.74%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 3.22mg (1.07%), Protein: 14.84g (29.68%), Manganese: 2.86mg (143.22%), Vitamin K: 44.07µg (41.97%), Vitamin E: 6.21mg (41.39%), Iron: 7.05mg (39.17%), Phosphorus: 345.1mg (34.51%), Vitamin B2: 0.58mg (33.91%), Folate: 134.16µg (33.54%), Copper: 0.65mg (32.52%), Vitamin B3: 6.41mg (32.05%), Vitamin B1: 0.4mg (26.88%), Fiber: 6.12g (24.49%), Zinc: 3.05mg (20.33%), Magnesium: 78.01mg (19.5%), Calcium: 152.84mg (15.28%), Selenium: 9.75µg (13.93%), Potassium: 469.66mg (13.42%), Vitamin B6: 0.2mg (10.23%), Vitamin A: 405.01IU (8.1%), Vitamin B5: 0.67mg (6.66%), Vitamin B12: 0.24µg (4.06%)