



Easy Peanut Butter-Chocolate Chip Pie

READY IN



180 min.

SERVINGS



1

CALORIES



3908 kcal

Ingredients

- 16.5 oz chocolate chip cookie dough refrigerated divided
- 0.3 cup creamy peanut butter divided
- 3.4 oz jell-o vanilla flavor pudding instant
- 1 cup milk cold
- 2 Tbsp planters cocktail peanuts chopped
- 1 oz baker's semi-sweet chocolate
- 1.5 cups cool whip whipped topping thawed

Equipment

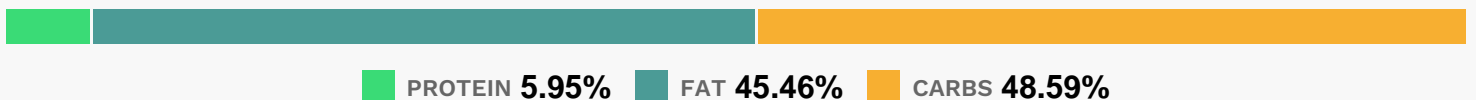
- bowl

- frying pan
- baking sheet
- oven
- whisk
- microwave
- tart form

Directions

- Heat oven to 350F.
- Use lightly floured hands to press 3/4 of the cookie dough onto bottom and up side of 9-inch tart pan with removable bottom.
- Bake 12 to 15 min. or until golden brown; cool completely. Meanwhile, roll remaining cookie dough into 6 (1-1/2-inch) balls; place, 2 inches apart, on baking sheet.
- Bake 10 to 12 min. or until golden brown.
- Beat pudding mix and milk with whisk 2 min. (Pudding will be thick.)
- Add 1/4 cup peanut butter; mix well.
- Stir in 1/2 cup COOL WHIP; spread onto bottom of crust. Top with remaining COOL WHIP, spreading to within 1 inch of edge. Refrigerate 2 hours or until filling is firm.
- Remove rim of pan carefully.
- Cut each cookie in half; insert, cut sides down, into top of pie. Microwave remaining peanut butter in microwaveable bowl on HIGH 45 sec. or until melted; stir. Melt chocolate as directed on package.
- Drizzle peanut butter, then chocolate over pie; sprinkle with nuts.

Nutrition Facts



Properties

Glycemic Index:114.92, Glycemic Load:154.36, Inflammation Score:-9, Nutrition Score:53.28739118576%

Nutrients (% of daily need)

Calories: 3908.14kcal (195.41%), Fat: 200.39g (308.29%), Saturated Fat: 78.7g (491.9%), Carbohydrates: 481.95g (160.65%), Net Carbohydrates: 459.98g (167.26%), Sugar: 285.75g (317.51%), Cholesterol: 70.65mg (23.55%), Sodium: 2841.25mg (123.53%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 24.38mg (8.13%), Protein: 59.03g (118.06%), Vitamin B1: 1.97mg (131.03%), Vitamin B3: 24.59mg (122.93%), Folate: 438.74µg (109.68%), Manganese: 2.18mg (109.09%), Magnesium: 424.35mg (106.09%), Phosphorus: 1003.67mg (100.37%), Vitamin B2: 1.5mg (88.1%), Fiber: 21.97g (87.89%), Potassium: 2144.82mg (61.28%), Vitamin E: 8.69mg (57.91%), Iron: 9.86mg (54.8%), Calcium: 465.73mg (46.57%), Copper: 0.93mg (46.45%), Zinc: 6.83mg (45.54%), Vitamin B6: 0.63mg (31.62%), Vitamin B12: 1.59µg (26.56%), Vitamin B5: 2.26mg (22.61%), Selenium: 15.55µg (22.22%), Vitamin D: 2.68µg (17.89%), Vitamin A: 492.7IU (9.85%), Vitamin K: 6.63µg (6.32%)