



## Easy Peanut Butter Cookie Fudge Pie

 Gluten Free

READY IN



200 min.

SERVINGS



10

CALORIES



441 kcal

DESSERT

### Ingredients

- 1 cup crunchy peanut butter
- 1 eggs
- 3.9 oz jell-o chocolate flavor pudding instant
- 1.5 cups marshmallows jet-puffed miniature
- 1.3 cups milk divided
- 1 Tbsp planters cocktail peanuts divided finely chopped
- 5 oz baker's semi-sweet chocolate divided
- 1 cup sugar

- 2 cups cool whip whipped topping divided thawed

## Equipment

- bowl
- baking sheet
- oven
- whisk
- ziploc bags
- microwave

## Directions

- Heat oven to 350F.
- Spray 9-inch pie plate with cooking spray.
- Mix first 3 ingredients until blended; press onto bottom and up side of pie plate. Use back of fork to make cross-hatch design around edge.
- Bake 14 to 15 min. or until golden brown. Cool.
- Microwave 4 oz. chocolate, marshmallows and 1/4 cup milk in microwaveable bowl on HIGH 1 min. or until chocolate and marshmallows are melted and mixture is well blended when stirred.
- Pour into crust. Refrigerate 10 min.
- Beat pudding mix and remaining milk with whisk 2 min. Stir in 1 cup COOL WHIP; spoon into crust. Cover with remaining COOL WHIP. Refrigerate 2 hours or until firm.
- Meanwhile, grate enough of the remaining chocolate to measure 1 tsp.; reserve for garnish. Draw 8 (2-inch-wide) stars on paper; place under sheet of waxed paper on baking sheet. Melt remaining chocolate as directed on package; spoon into small resealable plastic bag. Press out excess air from bag; seal bag.
- Cut 1/8-inch-piece from one bottom corner of bag. Use to pipe chocolate around outlines, then onto centers of stars; sprinkle with 2 tsp. nuts. Refrigerate until ready to use.
- Garnish pie with chocolate stars, grated chocolate and remaining nuts just before serving.

## Nutrition Facts



■ PROTEIN 8.52% ■ FAT 44.27% ■ CARBS 47.21%

## Properties

Glycemic Index:18.28, Glycemic Load:18.2, Inflammation Score:-4, Nutrition Score:9.8939131187356%

## Nutrients (% of daily need)

Calories: 440.57kcal (22.03%), Fat: 22.46g (34.55%), Saturated Fat: 7.66g (47.86%), Carbohydrates: 53.89g (17.96%), Net Carbohydrates: 50.19g (18.25%), Sugar: 44.18g (49.09%), Cholesterol: 21.18mg (7.06%), Sodium: 319.86mg (13.91%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 12.96mg (4.32%), Protein: 9.73g (19.46%), Manganese: 0.72mg (36.15%), Magnesium: 78.47mg (19.62%), Vitamin B3: 3.89mg (19.47%), Copper: 0.39mg (19.39%), Phosphorus: 182.21mg (18.22%), Fiber: 3.7g (14.79%), Vitamin E: 1.85mg (12.35%), Potassium: 373.86mg (10.68%), Iron: 1.69mg (9.37%), Zinc: 1.39mg (9.25%), Selenium: 6.19µg (8.85%), Calcium: 73.84mg (7.38%), Vitamin B6: 0.15mg (7.34%), Folate: 29.06µg (7.27%), Vitamin B2: 0.12mg (7.21%), Vitamin B5: 0.53mg (5.33%), Vitamin B12: 0.26µg (4.32%), Vitamin B1: 0.06mg (4.11%), Vitamin D: 0.42µg (2.82%), Vitamin A: 91.36IU (1.83%), Vitamin K: 1.9µg (1.81%)