



Easy Tiramisu Pie

READY IN



195 min.

SERVINGS



12

CALORIES



234 kcal

DESSERT

Ingredients

- 4 ounces philadelphia cream cheese softened
- 1 pkg jell-o vanilla flavor pudding instant (4 serving size)
- 1.5 cups milk cold
- 48 nilla wafers divided
- 1 square baker's semi-sweet baking chocolate grated
- 0.3 cup strong maxwell house coffee cooled divided brewed
- 2 cups cool whip whipped topping thawed

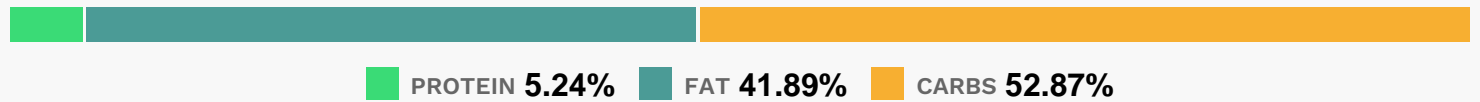
Equipment

- bowl
- hand mixer

Directions

- Arrange 36 of the wafers on bottom and up side of 9-inch pie plate.
- Drizzle with 2 Tbsp. of the coffee.
- Beat cream cheese in large bowl with electric mixer until creamy. Gradually beat in milk.
- Add dry pudding mix. Beat on low speed 1 min. Gently stir in COOL WHIP.
- Spread half of the pudding mixture over wafers on bottom of crust; top with layers of half of the chocolate and the remaining wafers.
- Drizzle with remaining coffee. Cover with remaining pudding mixture and remaining chocolate.
- Refrigerate at least 3 hours. Store leftovers in refrigerator.

Nutrition Facts



Properties

Glycemic Index:11.83, Glycemic Load:13.93, Inflammation Score:-2, Nutrition Score:3.0117391529291%

Nutrients (% of daily need)

Calories: 234.13kcal (11.71%), Fat: 10.97g (16.87%), Saturated Fat: 5.78g (36.11%), Carbohydrates: 31.14g (10.38%), Net Carbohydrates: 30.57g (11.12%), Sugar: 19.56g (21.73%), Cholesterol: 13.83mg (4.61%), Sodium: 197.87mg (8.6%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 3.98mg (1.33%), Protein: 3.09g (6.18%), Vitamin B1: 0.12mg (8.27%), Vitamin B2: 0.14mg (8.01%), Phosphorus: 66.62mg (6.66%), Calcium: 57.5mg (5.75%), Folate: 22.44µg (5.61%), Vitamin A: 186.74IU (3.73%), Vitamin B12: 0.21µg (3.58%), Vitamin B3: 0.71mg (3.53%), Potassium: 108.26mg (3.09%), Selenium: 1.96µg (2.8%), Magnesium: 9.64mg (2.41%), Fiber: 0.57g (2.28%), Vitamin D: 0.34µg (2.24%), Vitamin B5: 0.19mg (1.87%), Manganese: 0.04mg (1.75%), Copper: 0.03mg (1.71%), Zinc: 0.25mg (1.66%), Vitamin B6: 0.03mg (1.36%), Vitamin E: 0.17mg (1.16%)