



Edy's Peppermint Pie

READY IN



45 min.

SERVINGS



8

CALORIES



465 kcal

DESSERT

Ingredients

- ☐ 2 tablespoons butter melted
- ☐ 8 servings candy canes as needed
- ☐ 8 servings fudge sauce hot as needed
- ☐ 1 quart edy's slow churned® peppermint ice cream
- ☐ 20 oreo (regular or mint)
- ☐ 8 ounce non-dairy whipped topping

Equipment

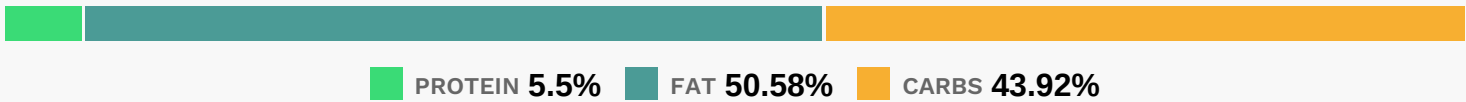
- ☐ food processor

- ☐ mixing bowl
- ☐ spatula

Directions

- ☐ In food processor, crush cookies into fine crumbs. In mixing bowl, stir together cookie crumbs and butter. With your fingers, press crumb mixture evenly onto bottom and sides of 9-inch pie plate.
- ☐ Place in freezer about 15 minutes or until firm.*
- ☐ Meanwhile, place ice cream in refrigerator for about 15 minutes to soften. Scoop ice cream into crust and spread evenly with spatula. Pipe or spoon whipped topping around border of pie. Arrange small candy canes on top of pie.
- ☐ Place pie in freezer for several hours or until ice cream is firm.
- ☐ To serve, cut pie into 8 wedges.
- ☐ Place each wedge on a dessert plate and drizzle with chocolate syrup or hot fudge sauce, if desired.

Nutrition Facts



Properties

Glycemic Index:21.88, Glycemic Load:26.53, Inflammation Score:-4, Nutrition Score:7.436521789302%

Nutrients (% of daily need)

Calories: 465.47kcal (23.27%), Fat: 26.2g (40.31%), Saturated Fat: 15.1g (94.37%), Carbohydrates: 51.19g (17.06%), Net Carbohydrates: 50.01g (18.18%), Sugar: 37.52g (41.69%), Cholesterol: 60.15mg (20.05%), Sodium: 229.26mg (9.97%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 6.41g (12.82%), Vitamin B2: 0.39mg (22.94%), Calcium: 176.12mg (17.61%), Phosphorus: 163.5mg (16.35%), Vitamin A: 627.98IU (12.56%), Vitamin B1: 0.14mg (9.53%), Vitamin B12: 0.52µg (8.74%), Potassium: 289.72mg (8.28%), Vitamin E: 1.21mg (8.09%), Vitamin B5: 0.77mg (7.68%), Folate: 27.16µg (6.79%), Zinc: 0.98mg (6.52%), Selenium: 4.42µg (6.31%), Manganese: 0.12mg (6.01%), Magnesium: 22.6mg (5.65%), Iron: 0.89mg (4.96%), Vitamin B3: 0.99mg (4.95%), Fiber: 1.18g (4.72%), Vitamin K: 4.28µg (4.08%), Vitamin B6: 0.08mg (4.03%), Copper: 0.06mg (2.8%), Vitamin D: 0.24µg (1.58%)