



Frosty Toffee Bits Pie

READY IN



10 min.

SERVINGS



8

CALORIES



428 kcal

DESSERT

Ingredients

- 3 ounces cream cheese softened
- 2 tablespoons sugar
- 0.5 cup cup heavy whipping cream
- 8 ounces non-dairy whipped topping frozen thawed
- 8 ounces toffee chips english divided
- 1 graham cracker crust (9 inches)

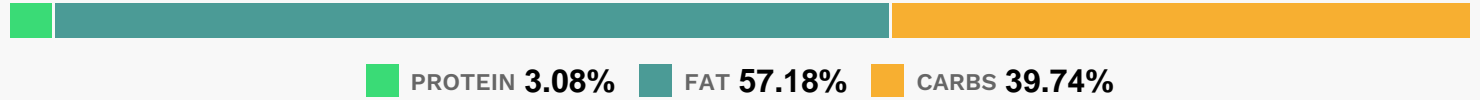
Equipment

- bowl

Directions

- In a large bowl, beat cream cheese and sugar until smooth. Beat in cream until blended. Fold in whipped topping and 1 cup toffee bits.
- Spoon into crust; sprinkle with remaining toffee bits. Cover and freeze overnight.
- Remove from the freezer 10 minutes before serving.

Nutrition Facts



Properties

Glycemic Index:18.51, Glycemic Load:11.61, Inflammation Score:-4, Nutrition Score:4.4260869829551%

Nutrients (% of daily need)

Calories: 428.06kcal (21.4%), Fat: 27.3g (42.01%), Saturated Fat: 15.66g (97.91%), Carbohydrates: 42.7g (14.23%), Net Carbohydrates: 42.3g (15.38%), Sugar: 32.36g (35.95%), Cholesterol: 57.6mg (19.2%), Sodium: 196.2mg (8.53%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.31g (6.63%), Vitamin A: 709.22IU (14.18%), Manganese: 0.28mg (13.77%), Vitamin B2: 0.14mg (8.41%), Phosphorus: 74.92mg (7.49%), Vitamin E: 1.03mg (6.86%), Vitamin K: 7.03µg (6.7%), Calcium: 56.09mg (5.61%), Folate: 16.78µg (4.2%), Selenium: 2.84µg (4.05%), Vitamin B3: 0.74mg (3.7%), Vitamin B1: 0.05mg (3.5%), Iron: 0.62mg (3.43%), Zinc: 0.42mg (2.78%), Copper: 0.05mg (2.74%), Potassium: 95.33mg (2.72%), Magnesium: 10mg (2.5%), Vitamin B12: 0.14µg (2.25%), Vitamin B6: 0.04mg (1.78%), Vitamin B5: 0.17mg (1.74%), Fiber: 0.4g (1.62%), Vitamin D: 0.24µg (1.59%)