



Frozen Margarita Pie

READY IN



260 min.

SERVINGS



8

CALORIES



411 kcal

DESSERT

Ingredients

- 1 cup heavy whipping cream
- 0.3 cup limeade concentrate frozen thawed
- 0.3 cup butter melted
- 1 tablespoon orange liqueur
- 1 cup pretzels crushed finely
- 14 ounce condensed milk sweetened canned
- 2 tablespoons tequila
- 0.3 cup sugar white

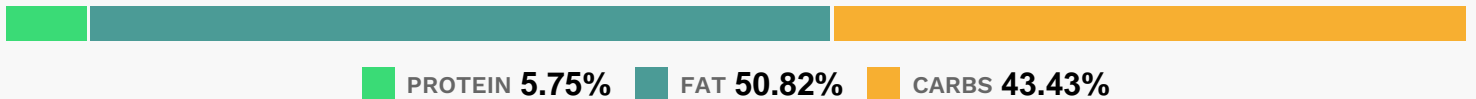
Equipment

- bowl
- oven
- whisk
- wire rack
- plastic wrap

Directions

- Preheat oven to 375 degrees F (190 degrees C).
- Mix pretzels and sugar together in a bowl; stir in margarine until evenly incorporated. Spoon mixture into a 9-inch pie plate; press into bottom and up sides of plate to form a firm, even crust.
- Bake crust in the preheated oven until edges are lightly browned, about 5 minutes. Cool on a wire rack.
- Mix sweetened condensed milk, limeade concentrate, tequila, orange liqueur, and green food coloring in a large bowl.
- Beat cream in a glass or metal bowl until soft peaks form. Lift your beater or whisk straight up: the whipped cream will form soft mounds rather than a sharp peak. Fold whipped cream into sweetened condensed milk mixture. Spoon filling into cooled crust.
- Cover pie with plastic wrap and freeze until firm, about 4 hours.
- Let stand for 10 minutes before serving; garnish with lime slices.

Nutrition Facts



Properties

Glycemic Index:28.64, Glycemic Load:27.22, Inflammation Score:-6, Nutrition Score:6.4121739501538%

Nutrients (% of daily need)

Calories: 410.66kcal (20.53%), Fat: 22.99g (35.37%), Saturated Fat: 11.19g (69.92%), Carbohydrates: 44.21g (14.74%), Net Carbohydrates: 43.87g (15.95%), Sugar: 36.29g (40.32%), Cholesterol: 50.49mg (16.83%), Sodium:

284.79mg (12.38%), Alcohol: 1.74g (100%), Alcohol %: 1.82% (100%), Protein: 5.86g (11.71%), Vitamin A: 908.11IU (18.16%), Vitamin B2: 0.3mg (17.7%), Calcium: 166.36mg (16.64%), Phosphorus: 158.11mg (15.81%), Selenium: 8.73µg (12.47%), Potassium: 240.39mg (6.87%), Vitamin B1: 0.09mg (6.3%), Folate: 24.94µg (6.24%), Vitamin B5: 0.49mg (4.91%), Manganese: 0.1mg (4.9%), Vitamin E: 0.69mg (4.62%), Magnesium: 18.43mg (4.61%), Vitamin B12: 0.28µg (4.59%), Zinc: 0.65mg (4.3%), Vitamin D: 0.58µg (3.83%), Vitamin B3: 0.66mg (3.28%), Iron: 0.59mg (3.27%), Vitamin C: 2.02mg (2.44%), Vitamin B6: 0.04mg (2.22%), Copper: 0.03mg (1.5%), Vitamin K: 1.53µg (1.46%), Fiber: 0.34g (1.36%)