



Fudgy Peanut Butter Cream Pie

READY IN



200 min.

SERVINGS



20

CALORIES



192 kcal

Ingredients

- 0.5 cup creamy peanut butter
- 0.8 cup cream sauce hot divided
- 6 oz ready-to-use graham cracker crumb crust
- 6.8 oz jell-o vanilla flavor pudding instant
- 1.3 cups milk cold
- 8 oz cool whip whipped topping divided thawed

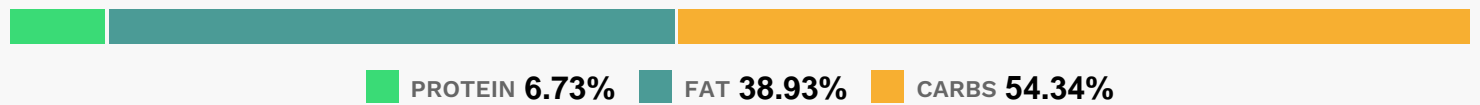
Equipment

- bowl
- whisk

Directions

- Spread 1/2 cup fudge topping onto bottom of crust. Freeze 10 min.
- Beat peanut butter and milk in large bowl with whisk until well blended.
- Add dry pudding mixes; beat 2 min. (Pudding will be thick.) Stir in half the COOL WHIP; spoon into crust. Cover with remaining COOL WHIP.
- Refrigerate 3 hours or until firm.
- Drizzle with remaining fudge topping just before serving.

Nutrition Facts



Properties

Glycemic Index:2.6, Glycemic Load:0.43, Inflammation Score:-1, Nutrition Score:3.4921738983982%

Nutrients (% of daily need)

Calories: 192.1kcal (9.6%), Fat: 8.43g (12.97%), Saturated Fat: 3.1g (19.4%), Carbohydrates: 26.48g (8.83%), Net Carbohydrates: 25.63g (9.32%), Sugar: 17.24g (19.16%), Cholesterol: 2.17mg (0.72%), Sodium: 182.34mg (7.93%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.28g (6.56%), Manganese: 0.25mg (12.38%), Vitamin E: 1.11mg (7.39%), Phosphorus: 66.86mg (6.69%), Vitamin B3: 1.19mg (5.94%), Magnesium: 20.95mg (5.24%), Copper: 0.09mg (4.45%), Vitamin B2: 0.07mg (4.31%), Calcium: 38.5mg (3.85%), Fiber: 0.85g (3.39%), Potassium: 114.62mg (3.27%), Folate: 11.87µg (2.97%), Zinc: 0.44mg (2.94%), Iron: 0.5mg (2.78%), Vitamin B1: 0.04mg (2.62%), Vitamin B6: 0.05mg (2.45%), Vitamin K: 2.57µg (2.44%), Selenium: 1.4µg (1.99%), Vitamin B12: 0.11µg (1.86%), Vitamin B5: 0.15mg (1.54%), Vitamin D: 0.17µg (1.12%)