



Fudgy Peanut Butter Cup Pie

 Dairy Free

READY IN



45 min.

SERVINGS



12

CALORIES



171 kcal

DESSERT

Ingredients

- 6 ounce ready-made chocolate crumb piecrust
- 0.3 cup chunky peanut butter
- 12 servings chocolate-peanut butter shell coating
- 3.6 ounce peanut butter cup candies halved
- 1 whipped cream with peanut butter cups swirled with fudge

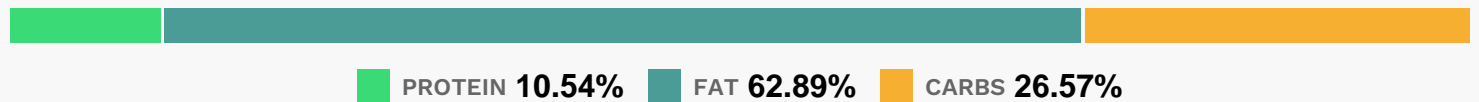
Equipment

- knife

Directions

- Allow container of ice cream to stand at room temperature 20 minutes to soften.
- Spread peanut butter over crust; freeze 10 minutes.
- Spread softened ice cream evenly over peanut butter in crust. Arrange peanut butter cup candy halves, cut sides down, around edges of crust.
- Drizzle chocolate-peanut butter shell coating evenly over ice cream.
- Freeze at least 2 hours.
- Cut frozen pie with a warm knife to serve.
- Note: For testing purposes only, we used Mayfield's Moose Tracks Ice Cream, Reese's Peanut Butter Cups, and Reese's Shell topping.

Nutrition Facts



Properties

Glycemic Index:6.67, Glycemic Load:0.68, Inflammation Score:-2, Nutrition Score:4.1891304299073%

Nutrients (% of daily need)

Calories: 170.6kcal (8.53%), Fat: 12.38g (19.05%), Saturated Fat: 3.05g (19.09%), Carbohydrates: 11.77g (3.92%), Net Carbohydrates: 10.58g (3.85%), Sugar: 2.85g (3.16%), Cholesterol: 0.09mg (0.03%), Sodium: 132.2mg (5.75%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.67g (9.34%), Manganese: 0.3mg (15.17%), Vitamin B3: 2.59mg (12.96%), Vitamin E: 1.5mg (10.03%), Magnesium: 30.37mg (7.59%), Phosphorus: 67.68mg (6.77%), Folate: 24.66µg (6.16%), Fiber: 1.19g (4.75%), Vitamin B1: 0.06mg (4.31%), Copper: 0.08mg (4.2%), Vitamin B6: 0.08mg (3.96%), Iron: 0.66mg (3.68%), Vitamin B2: 0.06mg (3.4%), Zinc: 0.49mg (3.28%), Potassium: 110.59mg (3.16%), Vitamin B5: 0.24mg (2.38%), Selenium: 1.48µg (2.11%), Calcium: 12.17mg (1.22%), Vitamin K: 1.17µg (1.11%)