



Golden Pineapple Pie

READY IN



260 min.

SERVINGS



20

CALORIES



130 kcal

Ingredients

- 2 Tbsp butter melted
- 15 oz pineapple crushed drained well canned
- 24 golden oreo cookies divided
- 1 pkg jell-o vanilla flavor pudding instant (4-serving size)
- 10 maraschino cherries
- 1 cup milk cold
- 1 cup cool whip whipped topping thawed

Equipment

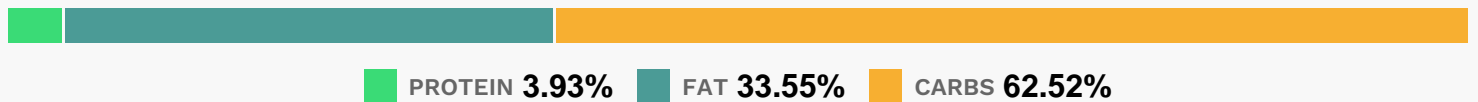
- food processor

- bowl
- oven
- whisk
- wire rack

Directions

- Preheat oven to 350F.
- Place 14 of the cookies in food processor container; cover. Process until finely crushed.
- Mix crumbs with butter; press firmly onto bottom and up side of 9-inch pie plate.
- Bake 6 to 8 min. or until golden brown. Cool on wire rack.
- Coarsely chop remaining 10 cookies.
- Remove 1/4 cup of the chopped cookies; cover and set aside for later use.
- Add milk to dry pudding mix in medium bowl. Beat with wire whisk 2 min. or until well blended. Refrigerate 5 min. Gently stir in whipped topping and remaining chopped cookies. Spoon pineapple into crust; top with the pudding mixture.
- Refrigerate at least 4 hours. Top with the reserved 1/4 cup chopped cookies just before serving.
- Garnish each serving with a maraschino cherry. Store leftover pie in refrigerator.

Nutrition Facts



Properties

Glycemic Index:1.9, Glycemic Load:0.22, Inflammation Score:-1, Nutrition Score:1.9313043433687%

Nutrients (% of daily need)

Calories: 130.41kcal (6.52%), Fat: 4.94g (7.59%), Saturated Fat: 1.32g (8.25%), Carbohydrates: 20.7g (6.9%), Net Carbohydrates: 20.09g (7.31%), Sugar: 14.94g (16.6%), Cholesterol: 1.54mg (0.51%), Sodium: 107.2mg (4.66%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.3g (2.6%), Vitamin B1: 0.07mg (4.47%), Vitamin B2: 0.06mg (3.58%), Phosphorus: 27.88mg (2.79%), Calcium: 26.97mg (2.7%), Vitamin C: 2mg (2.43%), Fiber: 0.6g (2.4%), Vitamin B3: 0.46mg (2.32%), Copper: 0.04mg (2.21%), Iron: 0.4mg (2.2%), Manganese: 0.04mg (2.16%), Folate: 8.39µg (2.1%), Vitamin E: 0.3mg (2.03%), Potassium: 63.63mg (1.82%), Magnesium: 7.07mg (1.77%), Vitamin A:

84.37IU (1.69%), Vitamin B6: 0.03mg (1.35%), Selenium: 0.89µg (1.27%), Vitamin B12: 0.07µg (1.25%), Vitamin B5: 0.1mg (1.05%), Vitamin K: 1.06µg (1.01%)