



## Hint-of-Mint Chocolate Pie

READY IN



225 min.

SERVINGS



45

CALORIES



48 kcal

DESSERT

### Ingredients

- 6 starlight mints crushed
- 0.3 cup butter melted ()
- 2 pkg jell-o chocolate flavor pudding instant (4-serving size each)
- 2 cups milk cold
- 2 Tbsp sugar
- 35 vanilla wafers crushed finely
- 2 cups cool whip whipped topping divided thawed

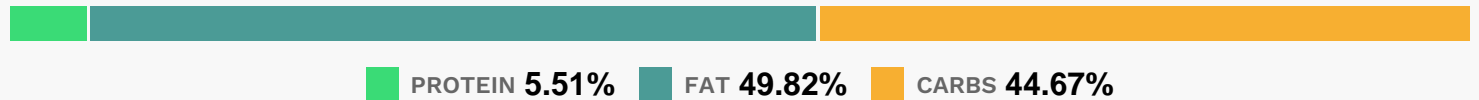
### Equipment

- bowl
- oven
- whisk

## Directions

- Preheat oven to 350F.
- Mix wafer crumbs, butter and sugar until well blended. Press firmly onto bottom and up side of 9-inch pie plate.
- Bake 5 to 8 min. or until golden brown. Cool completely.
- Pour milk into large bowl.
- Add dry pudding mixes. Beat with wire whisk 2 min. or until well blended. Gently stir in 1 cup of the whipped topping.
- Spread into crust.
- Refrigerate at least 3 hours or overnight. Stir crushed mints into remaining 1 cup whipped topping just before serving.
- Spread onto pie. Store leftover pie in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:4.11, Glycemic Load:3.14, Inflammation Score:-1, Nutrition Score:0.65913043430318%

## Nutrients (% of daily need)

Calories: 47.52kcal (2.38%), Fat: 2.66g (4.09%), Saturated Fat: 1.09g (6.83%), Carbohydrates: 5.36g (1.79%), Net Carbohydrates: 5.29g (1.92%), Sugar: 3.41g (3.79%), Cholesterol: 1.41mg (0.47%), Sodium: 37.88mg (1.65%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.66g (1.32%), Vitamin B1: 0.03mg (1.76%), Vitamin B2: 0.03mg (1.72%), Calcium: 16.11mg (1.61%), Phosphorus: 15.7mg (1.57%), Vitamin A: 65.14IU (1.3%), Vitamin B12: 0.07µg (1.11%), Folate: 4.22µg (1.06%)