



Kraft® NUTTER BUTTER Frozen Peanut Butter Pie

READY IN



285 min.

SERVINGS



12

CALORIES



460 kcal

DESSERT

Ingredients

- 5 tablespoons butter melted
- 8 ounce philadelphia cream cheese softened
- 1 cup creamy peanut butter
- 24 nutter butter peanut butter sandwich cookies crushed
- 0.8 cup sugar
- 1 tablespoon vanilla
- 8 ounce cool whip whipped topping divided thawed

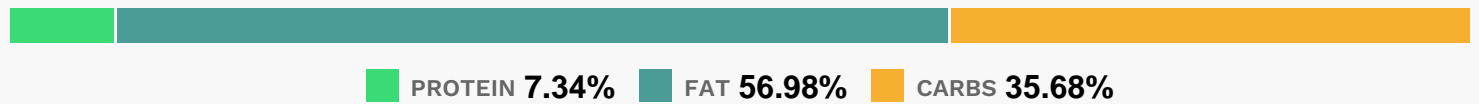
Equipment

blender

Directions

- Mix cookie crumbs and butter. Press onto bottom and up side of 9-inch pie plate.
- Beat cream cheese, peanut butter, sugar and vanilla with mixer until blended. Stir in 1-1/2 cups COOL WHIP; spoon into crust.
- Freeze 4 hours or until firm.
- Remove from freezer 30 min. before serving.
- Let stand at room temperature to soften slightly. Top with remaining COOL WHIP.

Nutrition Facts



Properties

Glycemic Index:13.42, Glycemic Load:9.54, Inflammation Score:-4, Nutrition Score:5.6747826337814%

Nutrients (% of daily need)

Calories: 459.91kcal (23%), Fat: 29.74g (45.75%), Saturated Fat: 12.62g (78.9%), Carbohydrates: 41.89g (13.96%), Net Carbohydrates: 40.86g (14.86%), Sugar: 28.04g (31.16%), Cholesterol: 32.01mg (10.67%), Sodium: 302.92mg (13.17%), Alcohol: 0.37g (100%), Alcohol %: 0.44% (100%), Protein: 8.62g (17.23%), Manganese: 0.32mg (16.01%), Vitamin E: 2.35mg (15.67%), Vitamin B3: 2.9mg (14.51%), Phosphorus: 108.56mg (10.86%), Magnesium: 39.61mg (9.9%), Vitamin A: 413.58IU (8.27%), Vitamin B2: 0.11mg (6.29%), Vitamin B6: 0.11mg (5.51%), Folate: 20.93µg (5.23%), Copper: 0.1mg (4.86%), Potassium: 168.55mg (4.82%), Zinc: 0.67mg (4.45%), Selenium: 3.09µg (4.42%), Calcium: 43.93mg (4.39%), Fiber: 1.03g (4.13%), Vitamin B5: 0.34mg (3.42%), Vitamin B1: 0.04mg (2.55%), Iron: 0.42mg (2.34%), Vitamin B12: 0.09µg (1.49%), Vitamin K: 1.47µg (1.4%)