



Margarita Pie

 Dairy Free

READY IN



385 min.

SERVINGS



8

CALORIES



149 kcal

DESSERT

Ingredients

- 2 cups vanilla yogurt frozen softened
- 1 cup graham cracker crumbs (12 squares)
- 2 cups lime softened
- 0.3 cup margarita cocktail frozen thawed ()
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- 3 tablespoons powdered sugar
- 3 tablespoons tequila

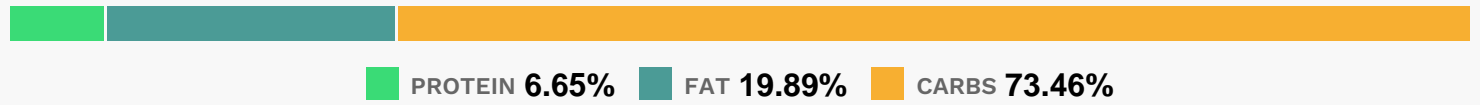
Equipment

bowl

Directions

- In small bowl, mix cracker crumbs and powdered sugar. Stir in 1/4 cup margarita mix until crumbly. Press mixture firmly against bottom and side of 9-inch glass pie plate.
- In large bowl, mix sherbet, 1/3 cup margarita mix and the tequila. Gently swirl in frozen yogurt. Spoon mixture into crust; spread evenly.
- Cover; freeze 4 to 6 hours or until firm.

Nutrition Facts



Properties

Glycemic Index:15.13, Glycemic Load:6.25, Inflammation Score:-2, Nutrition Score:2.9691304473773%

Flavonoids

Hesperetin: 10.32mg, Hesperetin: 10.32mg, Hesperetin: 10.32mg, Hesperetin: 10.32mg Naringenin: 0.82mg, Naringenin: 0.82mg, Naringenin: 0.82mg, Naringenin: 0.82mg Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg

Nutrients (% of daily need)

Calories: 148.77kcal (7.44%), Fat: 3.11g (4.79%), Saturated Fat: 1.4g (8.75%), Carbohydrates: 25.88g (8.63%), Net Carbohydrates: 24.85g (9.04%), Sugar: 18.05g (20.06%), Cholesterol: 0.72mg (0.24%), Sodium: 113.33mg (4.93%), Alcohol: 1.88g (100%), Alcohol %: 2.47% (100%), Protein: 2.34g (4.68%), Vitamin C: 7.27mg (8.81%), Phosphorus: 72.19mg (7.22%), Calcium: 67.72mg (6.77%), Vitamin B2: 0.11mg (6.55%), Fiber: 1.03g (4.12%), Iron: 0.69mg (3.83%), Potassium: 119.2mg (3.41%), Magnesium: 12.68mg (3.17%), Vitamin B1: 0.04mg (2.99%), Vitamin B5: 0.28mg (2.84%), Vitamin B3: 0.55mg (2.74%), Zinc: 0.38mg (2.56%), Vitamin B6: 0.05mg (2.48%), Folate: 8.91µg (2.23%), Selenium: 1.3µg (1.86%), Vitamin A: 88.32IU (1.77%), Vitamin B12: 0.1µg (1.74%), Copper: 0.03mg (1.73%)