



Mile-High Fudge Brownie Pie

READY IN



175 min.

SERVINGS



10

CALORIES



322 kcal

DESSERT

Ingredients

- 0.5 cup butter
- 2 eggs
- 0.5 cup flour
- 2 pkg peach pie filling instant (4 serving size)
- 2 cups milk cold
- 4 ounce semi chocolate chips
- 0.8 cup sugar
- 1 teaspoon vanilla
- 8 ounce non-dairy whipped topping french divided thawed

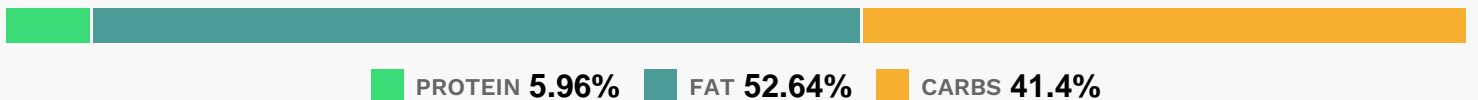
Equipment

- bowl
- oven
- whisk
- wire rack
- toothpicks
- microwave

Directions

- Preheat oven to 350 degrees F. Microwave chocolate and butter in large microwaveable bowl on HIGH 2 min. or until butter is melted. Stir until chocolate is completely melted.
- Add sugar; stir until well blended.
- Add eggs and vanilla; mix well. Stir in flour until well blended.
- Spread into greased 9-inch pie plate.
- Bake 30 min. or until toothpick inserted in center comes out clean. Cool completely on wire rack. Scoop out center of brownie with spoon, leaving 1/2-inch-thick rim around edge and thin layer of brownie on bottom. Reserve removed brownie pieces for later use.
- Pour milk into large bowl.
- Add dry pudding mixes. Beat with wire whisk 2 min. or until well blended. (
- Mixture will be thick.) Gently stir in half of the whipped topping and all but 1/2 cup of the reserved brownie pieces. Spoon into brownie crust; top with remaining whipped topping and remaining 1/2 cup brownie pieces. Refrigerate 2 hours or until set. Store leftover pie in refrigerator.

Nutrition Facts



Properties

Glycemic Index:18.31, Glycemic Load:14.79, Inflammation Score:-4, Nutrition Score:5.9469564854289%

Nutrients (% of daily need)

Calories: 321.78kcal (16.09%), Fat: 18.96g (29.17%), Saturated Fat: 8.15g (50.93%), Carbohydrates: 33.55g (11.18%), Net Carbohydrates: 32.48g (11.81%), Sugar: 26.96g (29.96%), Cholesterol: 39.73mg (13.24%), Sodium: 155.94mg (6.78%), Alcohol: 0.14g (100%), Alcohol %: 0.14% (100%), Caffeine: 9.75mg (3.25%), Protein: 4.83g (9.66%), Phosphorus: 122.38mg (12.24%), Vitamin A: 555.07IU (11.1%), Selenium: 7.34µg (10.48%), Vitamin B2: 0.17mg (10.11%), Manganese: 0.2mg (9.94%), Calcium: 92.63mg (9.26%), Copper: 0.16mg (8.05%), Magnesium: 30.23mg (7.56%), Vitamin B12: 0.42µg (6.98%), Iron: 1.19mg (6.62%), Vitamin B1: 0.09mg (5.95%), Potassium: 184.98mg (5.29%), Vitamin D: 0.71µg (4.75%), Zinc: 0.68mg (4.55%), Vitamin E: 0.65mg (4.35%), Fiber: 1.08g (4.31%), Folate: 16.37µg (4.09%), Vitamin B5: 0.39mg (3.88%), Vitamin B6: 0.06mg (2.85%), Vitamin B3: 0.55mg (2.74%), Vitamin K: 1.73µg (1.65%)