



WHATSheATE



Mile-High Peanut Butter-Brownie Pie

READY IN



170 min.

SERVINGS



10

CALORIES



625 kcal

DESSERT

Ingredients

- ☐ 15.5 ounce chocolate brownie mix chunk
- ☐ 8 ounce cream cheese softened
- ☐ 0.5 cup creamy peanut butter
- ☐ 1 eggs
- ☐ 0.3 cup peanut butter chips
- ☐ 2 tablespoons peanuts chopped
- ☐ 1 cup powdered sugar
- ☐ 1 pie crust refrigerated softened pillsbury®
- ☐ 2 tablespoons semi-sweet chocolate chips mini

- ☐ 0.3 cup vegetable oil
- ☐ 3 tablespoons water
- ☐ 8 ounce non-dairy whipped topping frozen thawed

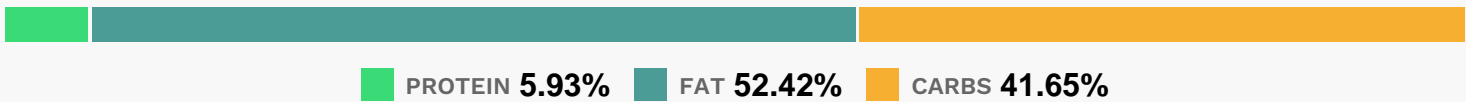
Equipment

- ☐ bowl
- ☐ oven
- ☐ hand mixer
- ☐ aluminum foil

Directions

- ☐ Heat oven to 350 degrees F. Unroll pie crust; place in ungreased 9-inch glass pie plate as directed on box for One-Crust Filled Pie; flute edge.
- ☐ In medium bowl, stir brownie mix, peanut butter chips, oil, water and egg 50 strokes with spoon.
- ☐ Pour batter into crust-lined pie plate.
- ☐ Bake 30 to 40 minutes, covering edge of crust with strips of foil after 15 to 20 minutes, until crust is golden brown and center of brownie is set. Cool slightly, about 20 minutes. Refrigerate 1 hour or until completely cooled.
- ☐ In medium bowl, beat cream cheese, peanut butter and powdered sugar with electric mixer on medium speed until smooth. Fold in whipped topping.
- ☐ Spread mixture over brownie.
- ☐ Sprinkle with peanuts and chocolate chips. Refrigerate 30 minutes before serving. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:5.53, Glycemic Load:0.67, Inflammation Score:-4, Nutrition Score:7.5634782132895%

Nutrients (% of daily need)

Calories: 624.65kcal (31.23%), Fat: 36.94g (56.83%), Saturated Fat: 13.04g (81.5%), Carbohydrates: 66.05g (22.02%), Net Carbohydrates: 64.58g (23.48%), Sugar: 42.21g (46.9%), Cholesterol: 39.91mg (13.3%), Sodium: 348.18mg (15.14%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 9.4g (18.79%), Manganese: 0.36mg (18.05%), Vitamin K: 16.07µg (15.31%), Vitamin E: 2.22mg (14.8%), Vitamin B3: 2.57mg (12.82%), Iron: 2.3mg (12.78%), Phosphorus: 121.29mg (12.13%), Magnesium: 37.59mg (9.4%), Vitamin B2: 0.15mg (8.98%), Selenium: 5.81µg (8.3%), Folate: 32.58µg (8.15%), Vitamin A: 346.8IU (6.94%), Copper: 0.13mg (6.67%), Vitamin B1: 0.09mg (6.03%), Fiber: 1.47g (5.9%), Calcium: 54.35mg (5.44%), Potassium: 180.29mg (5.15%), Vitamin B6: 0.1mg (4.92%), Zinc: 0.72mg (4.8%), Vitamin B5: 0.45mg (4.47%), Vitamin B12: 0.14µg (2.33%)