



## Mile-High Peanut Butter Pie

READY IN



225 min.

SERVINGS



45

CALORIES



79 kcal

### Ingredients

- 0.3 cup butter melted
- 4 oz philadelphia cream cheese softened ()
- 0.5 cup creamy peanut butter divided
- 3.9 oz jell-o chocolate flavor pudding instant
- 3.4 oz jell-o vanilla flavor pudding instant
- 2 cups milk cold divided
- 0.5 oz baker's semi-sweet chocolate
- 1 cup vanilla wafers crushed finely
- 2 cups cool whip whipped topping divided thawed

## Equipment

- bowl
- oven
- whisk
- blender
- microwave

## Directions

- Heat oven to 375F.
- Combine wafer crumbs and butter; press onto bottom and up side of 9-inch pie plate.
- Bake 10 min.; cool.
- Beat chocolate pudding mix and 1 cup milk with whisk 2 min. (Pudding will be thick.)
- Spread onto bottom of crust. Gradually add remaining milk to cream cheese in large bowl, beating constantly with mixer until well blended.
- Add dry vanilla pudding mix; beat 2 min.
- Reserve 1 Tbsp. peanut butter.
- Add remaining peanut butter to vanilla pudding mixture; beat until blended. Gently stir in 1 cup COOL WHIP.
- Spread over chocolate pudding layer to within 1 inch of edge. Spoon remaining COOL WHIP onto center of pie.
- Refrigerate 3 hours. When ready to serve, microwave remaining peanut butter in microwaveable bowl on HIGH 15 sec. or until melted. Melt chocolate as directed on package.
- Drizzle peanut butter, then chocolate over pie.

## Nutrition Facts



**PROTEIN 7.13%** **FAT 52.54%** **CARBS 40.33%**

## Properties

Glycemic Index:4.58, Glycemic Load:1.65, Inflammation Score:-1, Nutrition Score:1.3939130371032%

## Nutrients (% of daily need)

Calories: 79.47kcal (3.97%), Fat: 4.74g (7.29%), Saturated Fat: 2.26g (14.1%), Carbohydrates: 8.19g (2.73%), Net Carbohydrates: 7.89g (2.87%), Sugar: 5.96g (6.62%), Cholesterol: 6.67mg (2.22%), Sodium: 93.41mg (4.06%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.45g (2.89%), Phosphorus: 29.79mg (2.98%), Manganese: 0.06mg (2.8%), Vitamin B3: 0.47mg (2.35%), Vitamin E: 0.34mg (2.25%), Vitamin B2: 0.04mg (2.18%), Magnesium: 8.29mg (2.07%), Calcium: 20.45mg (2.05%), Vitamin A: 85.55IU (1.71%), Vitamin B1: 0.02mg (1.46%), Potassium: 49.5mg (1.41%), Copper: 0.03mg (1.3%), Folate: 5.05µg (1.26%), Vitamin B12: 0.07µg (1.22%), Fiber: 0.3g (1.19%), Vitamin B6: 0.02mg (1.09%), Zinc: 0.16mg (1.06%), Selenium: 0.74µg (1.06%)