



Mile-High Peanut Butter Pie

READY IN



215 min.

SERVINGS



12

CALORIES



264 kcal

Ingredients

- ☐ 4 ounces cream cheese softened ()
- ☐ 0.5 cup creamy peanut butter divided
- ☐ 3.9 oz jell-o vanilla flavor pudding instant
- ☐ 3.4 oz jell-o vanilla flavor pudding instant
- ☐ 2 cups milk cold divided
- ☐ 1 cup vanilla wafers crushed finely
- ☐ 0.5 ounces bittersweet chocolate
- ☐ 2 cups non-dairy whipped topping divided thawed
- ☐ 0.3 cup frangelico melted
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Equipment

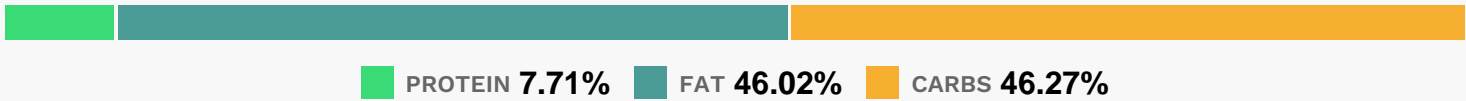
- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ blender
- ☐ microwave

Directions

- ☐ HEAT oven to 375F.
- ☐ MIX wafer crumbs and butter until blended; 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 with mixer until blended.
- ☐ Add vanilla pudding mix; beat 2 min. Reserve 1 Tbsp. peanut butter.
- ☐ Add remaining to vanilla pudding mixture; beat until blended. 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 and chocolate over pie.
- ☐ KRAFT kitchens tips:HEALTHY LIVING
- ☐ Good news! You'll save 80 calories and 6g of total fat, including 3g of saturated fat, per serving by preparing with Reduced Fat NILLA Wafers, JELL-O Fat Free Sugar Free Puddings, fat-free milk, PHILADELPHIA Neufchatel Cheese, reduced-fat peanut butter and COOL WHIP LITE Whipped Topping.
- ☐ SUBSTITUTE
- ☐ Substitute JELL-O White Chocolate Flavor Instant Pudding for the vanilla pudding.PEANUT BUTTER TRIFLEDo not crush wafers.

Place half the wafers in 1-1/2-qt. bowl. Prepare pudding mixtures as directed; spoon in layers over wafers. Top with remaining wafers and COOL WHIP; drizzle with peanut butter and melted chocolate.

Nutrition Facts



Properties

Glycemic Index:13, Glycemic Load:6.19, Inflammation Score:-2, Nutrition Score:4.6791304064834%

Nutrients (% of daily need)

Calories: 264.2kcal (13.21%), Fat: 13.8g (21.23%), Saturated Fat: 5.96g (37.26%), Carbohydrates: 31.21g (10.4%), Net Carbohydrates: 30.37g (11.04%), Sugar: 23.4g (26%), Cholesterol: 14.84mg (4.95%), Sodium: 246.72mg (10.73%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 5.2g (10.4%), Phosphorus: 104.14mg (10.41%), Manganese: 0.18mg (8.86%), Vitamin B3: 1.74mg (8.71%), Vitamin B2: 0.13mg (7.86%), Vitamin E: 1.15mg (7.67%), Calcium: 74.92mg (7.49%), Magnesium: 26.85mg (6.71%), Vitamin B1: 0.08mg (5.41%), Potassium: 164.58mg (4.7%), Folate: 18.54µg (4.63%), Vitamin B12: 0.27µg (4.46%), Vitamin A: 202.63IU (4.05%), Vitamin B6: 0.08mg (4.04%), Selenium: 2.58µg (3.69%), Zinc: 0.53mg (3.56%), Fiber: 0.84g (3.37%), Copper: 0.07mg (3.34%), Vitamin B5: 0.32mg (3.23%), Vitamin D: 0.45µg (2.98%), Iron: 0.3mg (1.65%)