



Mocha Pie

READY IN



485 min.

SERVINGS



5

CALORIES



823 kcal

Ingredients

- 0.3 cup butter melted
- 0.8 cup double-strength maxwell house coffee cooled divided brewed
- 0.8 cup half-and-half
- 3.9 oz jell-o chocolate flavor pudding instant
- 28 oreo cookies divided
- 4 oz baker's semi-sweet chocolate divided (6 oz.)
- 0.3 cup planters walnuts finely chopped
- 8 oz cool whip whipped topping divided (Do not thaw.)

Equipment

- bowl
- oven
- whisk
- microwave

Directions

- Heat oven to 350F.
- Spoon half the COOL WHIP into small bowl; refrigerate until thawed. Meanwhile, return remaining COOL WHIP to freezer.
- Crush 20 cookies; mix with nuts and butter. Press onto bottom and up side of 9-inch pie plate.
- Bake 10 min.; cool. Meanwhile, chop remaining cookies.
- Reserve 1 Tbsp. coffee.
- Mix remaining coffee with half-and-half in large bowl.
- Add dry pudding mix; beat with whisk 2 min. Stir in thawed COOL WHIP and chopped cookies.
- Spread onto bottom of crust.
- Microwave 3 oz. chocolate and frozen COOL WHIP in microwaveable bowl on HIGH 2 min. or until chocolate is completely melted, stirring after each minute. Stir in reserved coffee.
- Let stand 15 min.; spread over pie.
- Refrigerate 6 hours. Meanwhile, make chocolate curls from remaining chocolate. (See tip.)
- Garnish pie with chocolate curls before serving.

Nutrition Facts

  

 **PROTEIN 4.28%**  **FAT 51.74%**  **CARBS 43.98%**

Properties

Glycemic Index:14, Glycemic Load:0.09, Inflammation Score:-6, Nutrition Score:16.451739093532%

Flavonoids

Cyanidin: 0.16mg, Cyanidin: 0.16mg, Cyanidin: 0.16mg, Cyanidin: 0.16mg Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg Epicatechin: 0.01mg, Epicatechin:

0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 822.99kcal (41.15%), Fat: 48.15g (74.08%), Saturated Fat: 24.79g (154.94%), Carbohydrates: 92.11g (30.7%), Net Carbohydrates: 87.16g (31.7%), Sugar: 63.05g (70.05%), Cholesterol: 47.51mg (15.84%), Sodium: 731.93mg (31.82%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 38.63mg (12.88%), Protein: 8.96g (17.91%), Iron: 10.09mg (56.06%), Manganese: 1.05mg (52.28%), Copper: 0.69mg (34.36%), Magnesium: 98.87mg (24.72%), Phosphorus: 230.37mg (23.04%), Vitamin K: 23.55µg (22.43%), Fiber: 4.95g (19.8%), Vitamin B2: 0.34mg (19.73%), Vitamin E: 2.52mg (16.82%), Potassium: 478.61mg (13.67%), Folate: 51µg (12.75%), Vitamin B1: 0.19mg (12.5%), Selenium: 8.64µg (12.34%), Calcium: 111.95mg (11.19%), Vitamin A: 554.1IU (11.08%), Vitamin B3: 2.21mg (11.07%), Zinc: 1.62mg (10.83%), Vitamin B5: 0.52mg (5.2%), Vitamin B6: 0.09mg (4.26%), Vitamin B12: 0.23µg (3.77%)