



Mojito Pie

READY IN



160 min.

SERVINGS



40

CALORIES



59 kcal

Ingredients

- 2 Tbsp butter melted
- 0.5 cup mint leaves fresh
- 3 oz jell-o lime flavor gelatin
- 1.8 cups oreo cookies crushed finely
- 1 oz baker's semi-sweet chocolate
- 1.5 cups water divided
- 2 cups cool whip whipped topping thawed

Equipment

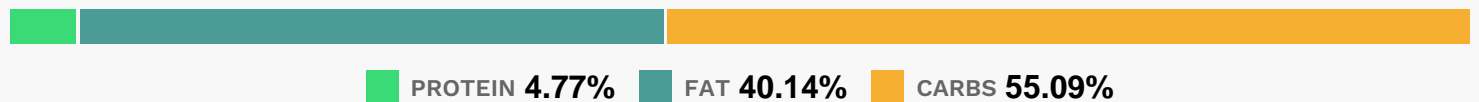
- bowl

- whisk
- sieve
- plastic wrap

Directions

- Mix cookie crumbs and butter; press onto bottom and up side of 9-inch pie plate.
- Bring 1 cup water to boil.
- Add to combined dry gelatin mix and mint in small bowl; stir 2 min. until gelatin is completely dissolved. Cover bowl tightly with plastic wrap; let stand 5 min. Stir in remaining water.
- Pour through strainer into medium bowl; discard mint leaves. Refrigerate gelatin 15 min. or until slightly thickened.
- Add COOL WHIP to gelatin; stir with whisk until well blended. Refrigerate 15 min. or until mixture will mound. Spoon into crust. Melt chocolate as directed on package.
- Drizzle over pie. Refrigerate 2 hours or until firm.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:1.1808695734843%

Flavonoids

Eriodictyol: 0.17mg, Eriodictyol: 0.17mg, Eriodictyol: 0.17mg, Eriodictyol: 0.17mg Hesperetin: 0.06mg, Hesperetin: 0.06mg, Hesperetin: 0.06mg, Hesperetin: 0.06mg Apigenin: 0.03mg, Apigenin: 0.03mg, Apigenin: 0.03mg, Apigenin: 0.03mg Luteolin: 0.07mg, Luteolin: 0.07mg, Luteolin: 0.07mg, Luteolin: 0.07mg

Nutrients (% of daily need)

Calories: 58.51kcal (2.93%), Fat: 2.67g (4.11%), Saturated Fat: 1.09g (6.84%), Carbohydrates: 8.24g (2.75%), Net Carbohydrates: 7.94g (2.89%), Sugar: 5.82g (6.47%), Cholesterol: 0.12mg (0.04%), Sodium: 47.06mg (2.05%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.71g (1.43%), Iron: 0.93mg (5.15%), Manganese: 0.06mg (3.18%), Vitamin K: 2.09µg (1.99%), Copper: 0.04mg (1.92%), Phosphorus: 14.7mg (1.47%), Vitamin E: 0.22mg (1.45%), Magnesium: 5.4mg (1.35%), Vitamin B2: 0.02mg (1.35%), Folate: 5.09µg (1.27%), Fiber: 0.3g (1.22%), Vitamin A: 52.2IU (1.04%), Vitamin B1: 0.02mg (1.02%), Vitamin B3: 0.2mg (1.01%)