



Next-Best-Thing-To-Robert-Redford Pie

 Popular

READY IN



45 min.

SERVINGS



15

CALORIES



442 kcal

DESSERT

Ingredients

- ☐ 0.7 cup butter
- ☐ 8 ounce cream cheese
- ☐ 1 cup flour all-purpose
- ☐ 5.9 ounce chocolate pudding mix instant
- ☐ 5.1 ounce vanilla pudding mix instant
- ☐ 3 cups milk
- ☐ 0.1 cup bittersweet chocolate grated
- ☐ 1 cup walnuts chopped

- ☐ 16 ounce non-dairy whipped topping frozen thawed
- ☐ 1 cup sugar white

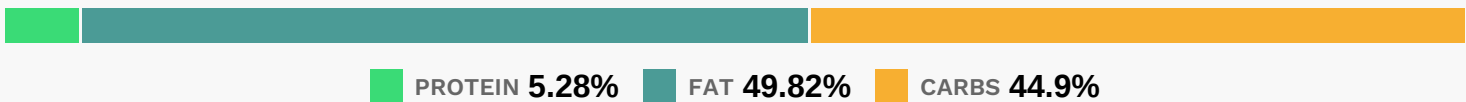
Equipment

- ☐ frying pan
- ☐ oven

Directions

- ☐ Combine flour, butter, and chopped nuts. Press into the bottom of a 9 x 13 x 2 inch pan.
- ☐ Bake at 350 degrees F (175 degrees C) for 25 minutes, or until golden brown.
- ☐ Combine cream cheese, sugar, and 1 container of whipped topping until well mixed.
- ☐ Spread evenly over the cooled crust.
- ☐ Mix pudding mixes and milk well until thick.
- ☐ Spread evenly over the cream cheese filling.
- ☐ Spread remaining container of whipped topping over the pudding layer.
- ☐ Sprinkle grated chocolate over the top.
- ☐ Refrigerate for 6 to 8 hours before serving.

Nutrition Facts



Properties

Glycemic Index:18.67, Glycemic Load:15.11, Inflammation Score:-4, Nutrition Score:6.9326087025845%

Flavonoids

Cyanidin: 0.21mg, Cyanidin: 0.21mg, Cyanidin: 0.21mg, Cyanidin: 0.21mg

Nutrients (% of daily need)

Calories: 442.08kcal (22.1%), Fat: 24.93g (38.35%), Saturated Fat: 13.48g (84.24%), Carbohydrates: 50.54g (16.85%), Net Carbohydrates: 49.22g (17.9%), Sugar: 39.34g (43.71%), Cholesterol: 43.51mg (14.5%), Sodium: 373.82mg (16.25%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 5.94g (11.89%), Manganese: 0.39mg (19.41%), Phosphorus: 138.27mg (13.83%), Vitamin B2: 0.2mg (11.55%), Vitamin A: 558.9IU (11.18%), Calcium: 110.33mg

(11.03%), Copper: 0.2mg (10.14%), Selenium: 6.83µg (9.76%), Vitamin B1: 0.13mg (8.73%), Magnesium: 31.28mg (7.82%), Folate: 25.8µg (6.45%), Vitamin B12: 0.38µg (6.28%), Potassium: 206.21mg (5.89%), Fiber: 1.32g (5.29%), Iron: 0.91mg (5.07%), Zinc: 0.73mg (4.84%), Vitamin B6: 0.09mg (4.6%), Vitamin E: 0.62mg (4.1%), Vitamin B5: 0.37mg (3.67%), Vitamin B3: 0.72mg (3.59%), Vitamin D: 0.54µg (3.58%), Vitamin K: 2.65µg (2.52%)