



OREO Cream Pie

READY IN



255 min.

SERVINGS



15

CALORIES



258 kcal

Ingredients

- 0.3 cup butter melted
- 6.8 oz jell-o vanilla flavor pudding instant
- 1.5 cups milk cold
- 36 oreo cookies divided
- 8 oz cool whip whipped topping thawed

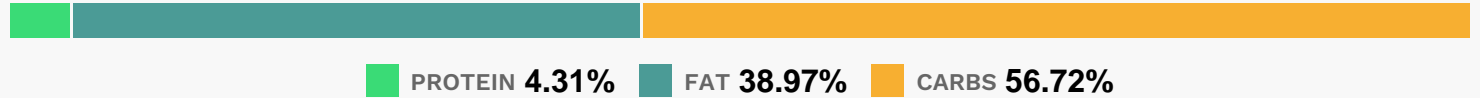
Equipment

- bowl
- whisk

Directions

- Crush 24 cookies finely; mix with butter. Press onto bottom and up side of 9-inch pie plate.
- Chop remaining cookies. Beat pudding mixes and milk in large bowl with whisk 2 min. Stir in COOL WHIP and chopped cookies; spoon into crust.
- Refrigerate 4 hours or until set.

Nutrition Facts



Properties

Glycemic Index:2.53, Glycemic Load:0.43, Inflammation Score:-2, Nutrition Score:4.7295652269183%

Nutrients (% of daily need)

Calories: 258.05kcal (12.9%), Fat: 11.36g (17.48%), Saturated Fat: 4.43g (27.71%), Carbohydrates: 37.21g (12.4%), Net Carbohydrates: 36.29g (13.2%), Sugar: 26.66g (29.62%), Cholesterol: 3.23mg (1.08%), Sodium: 249.19mg (10.83%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.83g (5.65%), Iron: 3.51mg (19.5%), Manganese: 0.2mg (9.86%), Vitamin K: 8.45µg (8.05%), Vitamin B2: 0.12mg (6.99%), Phosphorus: 63.74mg (6.37%), Vitamin E: 0.92mg (6.11%), Copper: 0.1mg (5.03%), Vitamin B1: 0.07mg (4.92%), Calcium: 48.57mg (4.86%), Folate: 18.06µg (4.51%), Magnesium: 17.64mg (4.41%), Vitamin B3: 0.79mg (3.95%), Vitamin A: 186.62IU (3.73%), Fiber: 0.91g (3.65%), Potassium: 123.42mg (3.53%), Selenium: 2.44µg (3.49%), Vitamin B12: 0.17µg (2.76%), Zinc: 0.33mg (2.21%), Vitamin B5: 0.18mg (1.81%), Vitamin D: 0.27µg (1.79%), Vitamin B6: 0.02mg (1.24%)