



## OREO Triple-Layer Chocolate Pie

READY IN



265 min.

SERVINGS



25

CALORIES



153 kcal

### Ingredients

- 0.3 cup butter melted
- 7.8 oz jell-o chocolate flavor pudding instant
- 2 cups milk cold
- 32 oreo cookies divided
- 8 oz cool whip whipped topping divided thawed

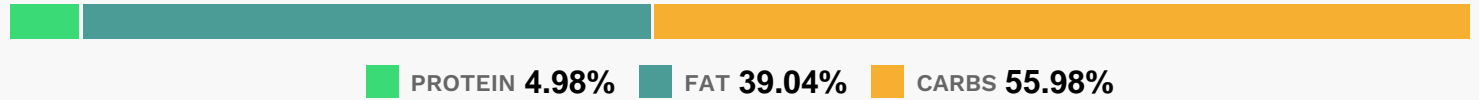
### Equipment

- whisk

### Directions

- Crush 24 cookies finely; mix with butter. Press onto bottom and up side of 9-inch pie plate.
- Beat pudding mixes and milk with whisk 2 min.; pour 1-1/2 cups into crust.
- Stir half the COOL WHIP into remaining pudding; spread over pudding layer in crust. Chop remaining cookies; stir into remaining COOL WHIP.
- Spread over pie.
- Refrigerate 4 hours or until firm.

## Nutrition Facts



### Properties

Glycemic Index:1.52, Glycemic Load:0.35, Inflammation Score:-2, Nutrition Score:3.1286956671949%

### Nutrients (% of daily need)

Calories: 153.06kcal (7.65%), Fat: 6.74g (10.37%), Saturated Fat: 2.71g (16.93%), Carbohydrates: 21.75g (7.25%), Net Carbohydrates: 20.99g (7.63%), Sugar: 15.33g (17.04%), Cholesterol: 2.52mg (0.84%), Sodium: 221.35mg (9.62%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.94g (3.87%), Iron: 1.98mg (11.01%), Manganese: 0.14mg (6.87%), Phosphorus: 47.6mg (4.76%), Vitamin B2: 0.08mg (4.55%), Vitamin K: 4.69µg (4.47%), Copper: 0.08mg (4.19%), Magnesium: 14.24mg (3.56%), Calcium: 35.42mg (3.54%), Vitamin E: 0.51mg (3.41%), Fiber: 0.76g (3.06%), Vitamin B1: 0.04mg (2.94%), Potassium: 96.21mg (2.75%), Folate: 9.93µg (2.48%), Vitamin A: 119.84IU (2.4%), Selenium: 1.61µg (2.3%), Vitamin B3: 0.45mg (2.25%), Vitamin B12: 0.13µg (2.1%), Zinc: 0.26mg (1.72%), Vitamin D: 0.21µg (1.43%), Vitamin B5: 0.12mg (1.23%)