



Peanut Butter Cup Pie

READY IN



270 min.

SERVINGS



30

CALORIES



127 kcal

Ingredients

- 8 oz philadelphia cream cheese softened
- 0.5 cup creamy creamy peanut butter divided
- 3.4 oz jell-o vanilla flavor pudding instant
- 1 cup milk cold
- 6 oz oreo pie crust
- 3 oz baker's semi-sweet chocolate
- 2.5 cups cool whip whipped topping divided thawed

Equipment

- bowl

- whisk
- microwave

Directions

- Beat cream cheese and 1/2 cup peanut butter in medium bowl until blended.
- Add milk and dry pudding mix; beat 2 min.
- Whisk in 1 cup COOL WHIP; spoon into crust. Refrigerate until ready to use.
- Meanwhile, microwave remaining COOL WHIP and chocolate in microwaveable bowl on HIGH 1-1/2 to 2 min. or until chocolate is completely melted and mixture is well blended, stirring after each minute. Cool completely.
- Spread chocolate mixture over pudding layer in crust. Microwave remaining peanut butter in small microwaveable bowl 30 sec.; stir.
- Drizzle over pie. Refrigerate 4 hours or until firm.

Nutrition Facts



Properties

Glycemic Index:2.63, Glycemic Load:0.36, Inflammation Score:-1, Nutrition Score:2.2799999998963%

Nutrients (% of daily need)

Calories: 127.38kcal (6.37%), Fat: 8.23g (12.66%), Saturated Fat: 3.73g (23.31%), Carbohydrates: 11.56g (3.85%), Net Carbohydrates: 11.01g (4%), Sugar: 7.82g (8.69%), Cholesterol: 8.91mg (2.97%), Sodium: 99.21mg (4.31%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.36g (4.72%), Manganese: 0.1mg (5.1%), Phosphorus: 50.77mg (5.08%), Magnesium: 15.99mg (4%), Vitamin B3: 0.76mg (3.78%), Vitamin E: 0.51mg (3.39%), Vitamin B2: 0.06mg (3.25%), Copper: 0.06mg (2.81%), Calcium: 25.8mg (2.58%), Iron: 0.44mg (2.42%), Vitamin A: 120.75IU (2.41%), Fiber: 0.55g (2.22%), Potassium: 76.43mg (2.18%), Folate: 8.53µg (2.13%), Vitamin B1: 0.03mg (2.06%), Selenium: 1.4µg (2%), Zinc: 0.26mg (1.75%), Vitamin B6: 0.03mg (1.53%), Vitamin B12: 0.08µg (1.3%), Vitamin B5: 0.13mg (1.28%)