



## Peanut Butter-Fudge-Ice Cream Pie



Gluten Free



Dairy Free

READY IN



135 min.

SERVINGS



8

CALORIES



342 kcal

DESSERT

### Ingredients

- ☐ 2 cups peanut butter cups puffs®
- ☐ 4 cups whipped cream softened
- ☐ 0.8 cup cream sauce
- ☐ 0.3 cup creamy peanut butter

### Equipment

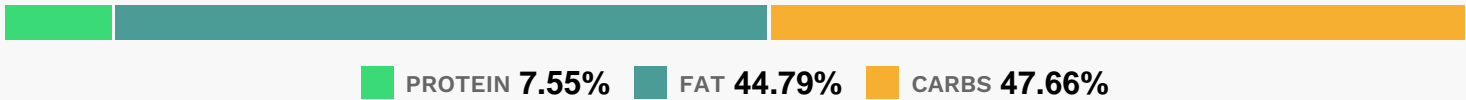
- ☐ bowl
- ☐ cake form
- ☐ ziploc bags

☐ microwave

## Directions

- ☐ In ungreased 8-inch round cake pan, spread cereal evenly. Drop ice cream by small spoonfuls on top of cereal. Rinse metal spoon with hot water; wipe dry. With back of hot spoon, spread ice cream evenly in pan, pressing down firmly and reheating spoon as needed.
- ☐ In small microwavable bowl, mix fudge topping and peanut butter until well blended. Microwave on High 20 seconds. Stir to blend; continue to microwave on High in 5-second increments until mixture can be stirred smooth and is pourable.
- ☐ Pour topping mixture into small resealable food-storage plastic bag; seal bag.
- ☐ Cut small hole in bottom corner of bag.
- ☐ Drizzle mixture over ice cream. Freeze until firm, at least 2 hours.
- ☐ Cut into wedges to serve. Reheat and serve any remaining topping with pie.

## Nutrition Facts



## Properties

Glycemic Index:9.38, Glycemic Load:9.42, Inflammation Score:-3, Nutrition Score:6.5947825934576%

## Nutrients (% of daily need)

Calories: 342.44kcal (17.12%), Fat: 17.35g (26.69%), Saturated Fat: 7.63g (47.71%), Carbohydrates: 41.53g (13.84%), Net Carbohydrates: 39.48g (14.36%), Sugar: 30.07g (33.41%), Cholesterol: 30mg (10%), Sodium: 226.16mg (9.83%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 6.58g (13.17%), Phosphorus: 142.39mg (14.24%), Vitamin B2: 0.21mg (12.48%), Manganese: 0.23mg (11.46%), Vitamin E: 1.7mg (11.33%), Calcium: 111.17mg (11.12%), Magnesium: 43.52mg (10.88%), Copper: 0.18mg (8.76%), Vitamin B3: 1.73mg (8.63%), Potassium: 296.34mg (8.47%), Fiber: 2.05g (8.21%), Zinc: 1.04mg (6.94%), Vitamin B5: 0.57mg (5.73%), Vitamin A: 284.73IU (5.69%), Vitamin B12: 0.3µg (5.06%), Vitamin B1: 0.07mg (4.39%), Folate: 17µg (4.25%), Vitamin B6: 0.08mg (4.22%), Iron: 0.71mg (3.92%), Selenium: 2.33µg (3.33%), Vitamin K: 1.16µg (1.1%)