



## Peanut Butter & Fudge Swirl Pie

READY IN



255 min.

SERVINGS



15

CALORIES



200 kcal

DESSERT

### Ingredients

- 8 oz philadelphia cream cheese softened
- 0.3 cup creamy peanut butter
- 0.3 cup cream sauce hot warmed
- 6 oz oreo pie crust
- 0.5 cup sugar
- 2 cups cool whip whipped topping thawed

### Equipment

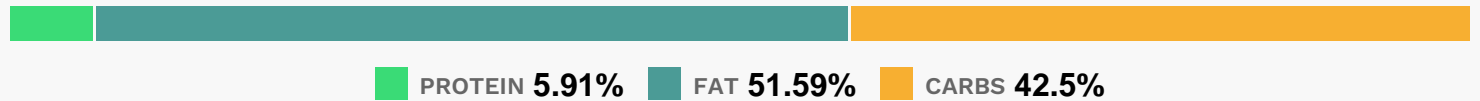
- bowl

- knife
- whisk
- blender

## Directions

- Beat cream cheese, sugar and peanut butter in large bowl with mixer until blended.
- Whisk in COOL WHIP.
- Spoon into crust.
- Drizzle with fudge topping; swirl gently with knife.
- Refrigerate 4 hours or until firm.

## Nutrition Facts



## Properties

Glycemic Index:7.41, Glycemic Load:4.98, Inflammation Score:-2, Nutrition Score:2.5721738834906%

## Nutrients (% of daily need)

Calories: 199.96kcal (10%), Fat: 11.68g (17.97%), Saturated Fat: 5.39g (33.67%), Carbohydrates: 21.66g (7.22%), Net Carbohydrates: 21.11g (7.67%), Sugar: 15.05g (16.72%), Cholesterol: 15.52mg (5.17%), Sodium: 148.21mg (6.44%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.01g (6.02%), Phosphorus: 58.72mg (5.87%), Vitamin E: 0.7mg (4.7%), Vitamin B2: 0.08mg (4.7%), Vitamin B3: 0.89mg (4.43%), Vitamin A: 210.56IU (4.21%), Manganese: 0.08mg (4.19%), Magnesium: 15.05mg (3.76%), Folate: 13.5µg (3.37%), Vitamin B1: 0.05mg (3.07%), Iron: 0.5mg (2.79%), Selenium: 1.87µg (2.68%), Calcium: 26.42mg (2.64%), Potassium: 82.78mg (2.37%), Fiber: 0.55g (2.21%), Copper: 0.04mg (1.99%), Zinc: 0.24mg (1.58%), Vitamin B6: 0.03mg (1.53%), Vitamin B5: 0.14mg (1.38%)