



Peanut Butter Pie II



Vegetarian



Gluten Free

READY IN



45 min.

SERVINGS



10

CALORIES



418 kcal

DESSERT

Ingredients

- ☐ 1 cup crunchy peanut butter
- ☐ 2 tablespoons brown sugar dark
- ☐ 1 cup plus dark
- ☐ 3 eggs
- ☐ 1 cup heavy whipping cream
- ☐ 0.3 teaspoon salt
- ☐ 2 tablespoons butter unsalted melted
- ☐ 1 teaspoon vanilla extract

☐ 0.5 cup sugar white

Equipment

☐ bowl

☐ oven

Directions

☐ Beat peanut butter, vanilla, salt, and melted butter in a medium size bowl until well blended.

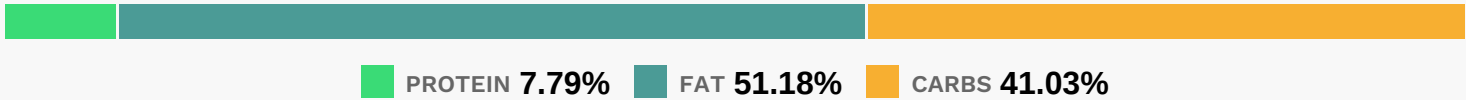
☐ In a large bowl, beat together eggs, corn syrup, and sugar. Stir in the peanut butter mixture until thoroughly combined.

☐ Pour filling into unbaked Basic Flaky Pie Crust and bake 10 minutes at 450 degrees F (230 degrees C). Reduce the heat to 325 degrees F (165 degrees C), and continue to bake an additional 35 minutes. Cool.

☐ To Make Caramel Cream: Whip together the cream and the dark brown sugar until stiff peaks form. Chill.

☐ Serve with pie.

Nutrition Facts



Properties

Glycemic Index:16.01, Glycemic Load:30.79, Inflammation Score:-4, Nutrition Score:7.955652207784%

Nutrients (% of daily need)

Calories: 418.13kcal (20.91%), Fat: 25.03g (38.52%), Saturated Fat: 9.29g (58.05%), Carbohydrates: 45.16g (15.05%), Net Carbohydrates: 43.1g (15.67%), Sugar: 41.73g (46.37%), Cholesterol: 82.02mg (27.34%), Sodium: 262.67mg (11.42%), Alcohol: 0.14g (100%), Alcohol %: 0.15% (100%), Protein: 8.57g (17.15%), Manganese: 0.51mg (25.28%), Vitamin B3: 3.57mg (17.86%), Vitamin E: 2.05mg (13.65%), Phosphorus: 126.79mg (12.68%), Magnesium: 47.58mg (11.89%), Selenium: 7.99µg (11.41%), Vitamin A: 491.11IU (9.82%), Copper: 0.18mg (9.1%), Fiber: 2.06g (8.26%), Vitamin B2: 0.14mg (8.24%), Folate: 31µg (7.75%), Potassium: 252.71mg (7.22%), Vitamin B6: 0.14mg (7.14%), Zinc: 0.97mg (6.44%), Vitamin B5: 0.57mg (5.66%), Iron: 0.89mg (4.97%), Vitamin D: 0.69µg (4.58%), Calcium: 43.69mg (4.37%), Vitamin B1: 0.04mg (2.75%), Vitamin B12: 0.16µg (2.67%), Vitamin K: 1.13µg (1.07%)