



Peanut Butter Pie IX

READY IN



500 min.

SERVINGS



16

CALORIES



816 kcal

DESSERT

Ingredients

- 0.5 cup butter melted
- 20 ounce chocolate sandwich cookies
- 16 ounce cream cheese softened
- 32 ounce crunchy peanut butter
- 0.1 cup bittersweet chocolate grated
- 16 ounce non-dairy whipped topping frozen thawed
- 2 cups sugar white

Equipment

food processor

Directions

In a food processor grind the cookies.

Mix with the melted butter.

Place into two pie pans and freeze.

Whip the cream cheese and slowly add sugar.

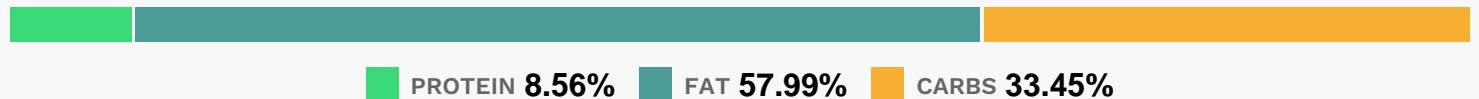
Mix for 3 minutes on high speed.

Add the peanut butter and mix. On low speed, mix in the whipped topping. Divide in two and place in pie pans lined with cookie crust.

Let set overnight in the freezer or in refrigerator.

Garnish with whipped cream and shaved chocolate.

Nutrition Facts



Properties

Glycemic Index:9.19, Glycemic Load:17.88, Inflammation Score:-7, Nutrition Score:18.176521819571%

Nutrients (% of daily need)

Calories: 816.14kcal (40.81%), Fat: 54.91g (84.47%), Saturated Fat: 19.19g (119.95%), Carbohydrates: 71.27g (23.76%), Net Carbohydrates: 65.59g (23.85%), Sugar: 52.4g (58.23%), Cholesterol: 44.53mg (14.84%), Sodium: 568.48mg (24.72%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 18.23g (36.45%), Manganese: 1.28mg (64.15%), Vitamin B3: 8.76mg (43.78%), Vitamin E: 5.01mg (33.37%), Iron: 5.53mg (30.69%), Magnesium: 114.46mg (28.61%), Phosphorus: 270.4mg (27.04%), Copper: 0.47mg (23.64%), Fiber: 5.67g (22.69%), Folate: 77.39µg (19.35%), Potassium: 581.34mg (16.61%), Vitamin B2: 0.25mg (14.46%), Selenium: 9.95µg (14.21%), Zinc: 2.06mg (13.73%), Vitamin B6: 0.27mg (13.37%), Vitamin A: 580.38IU (11.61%), Vitamin K: 12.09µg (11.51%), Vitamin B1: 0.14mg (9.53%), Vitamin B5: 0.91mg (9.14%), Calcium: 83.38mg (8.34%), Vitamin B12: 0.13µg (2.23%)