



Peanut Butter Pie XVIII

READY IN



45 min.

SERVINGS



8

CALORIES



1216 kcal

DESSERT

Ingredients

- ☐ 0.3 cup chocolate syrup
- ☐ 0.7 cup creamy peanut butter
- ☐ 2 fun size bars chocolate-coated caramel-peanut nougat candy chopped
- ☐ 0.3 cup chocolate fudge topping
- ☐ 9 inch graham cracker crust
- ☐ 3 tablespoons half-and-half cream
- ☐ 1 cup non-dairy whipped topping frozen thawed

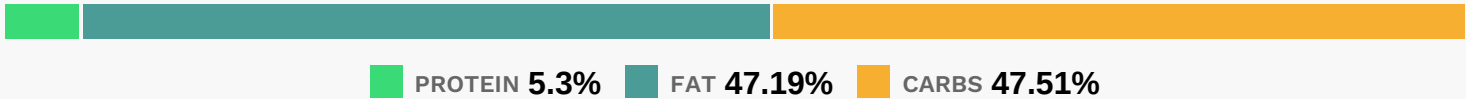
Equipment

☐ sauce pan

Directions

- ☐ In a saucepan, combine 20 fun size candy bars, half-and-half, peanut butter and chocolate fudge topping.
- ☐ Heat on low until candy is melted and mixture is smooth.
- ☐ Remove from heat and fold in the whipped topping.
- ☐ Pour into crust and freeze overnight.
- ☐ Garnish frozen pie with additional whipped topping and chopped candy, and drizzle with chocolate syrup.

Nutrition Facts



Properties

Glycemic Index:4.63, Glycemic Load:1.09, Inflammation Score:-6, Nutrition Score:23.887826190695%

Nutrients (% of daily need)

Calories: 1216.15kcal (60.81%), Fat: 64.23g (98.81%), Saturated Fat: 15.33g (95.81%), Carbohydrates: 145.51g (48.5%), Net Carbohydrates: 139.58g (50.75%), Sugar: 48.96g (54.4%), Cholesterol: 2.46mg (0.82%), Sodium: 1044.22mg (45.4%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 6.83mg (2.28%), Protein: 16.23g (32.46%), Manganese: 2.98mg (149.2%), Vitamin B3: 9.16mg (45.8%), Vitamin K: 42.93µg (40.88%), Vitamin E: 5.85mg (39%), Iron: 6.51mg (36.17%), Copper: 0.72mg (36.15%), Folate: 143.82µg (35.95%), Phosphorus: 351.8mg (35.18%), Vitamin B2: 0.49mg (28.62%), Magnesium: 108.15mg (27.04%), Vitamin B1: 0.39mg (26.11%), Fiber: 5.94g (23.75%), Zinc: 3.35mg (22.31%), Potassium: 452.3mg (12.92%), Vitamin B6: 0.25mg (12.53%), Selenium: 7.08µg (10.12%), Calcium: 89.75mg (8.98%), Vitamin B5: 0.63mg (6.26%)