



Peanut Butter Swirl Brownie Pie

 Dairy Free

READY IN



45 min.

SERVINGS



8

CALORIES



880 kcal

DESSERT

Ingredients

- 15.5 ounce cheesecake swirl brownie mix
- 0.3 cup crunchy peanut butter divided
- 2 large eggs
- 1 cup commercial fudge topping hot
- 15 ounce piecrusts refrigerated
- 8 servings whipped cream
- 0.3 cup vegetable oil
- 0.3 cup water divided

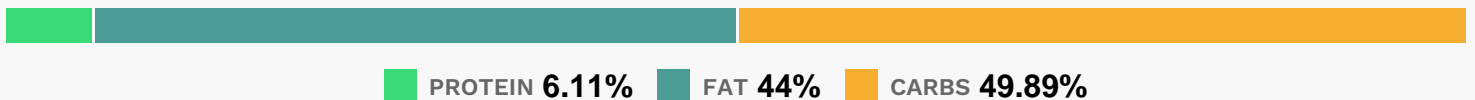
Equipment

- frying pan
- sauce pan
- oven
- knife
- wire rack

Directions

- Fit piecrust into a 9" pieplate according to package directions. Fold edges under, and flute.
- Combine brownie mix packet, 3 tablespoons water, oil, and 1 egg; stir until well blended. Set aside.
- Combine cream cheese filling mix packet, 2 tablespoons water, and 1 egg, stirring until smooth. Stir in 1/4 cup peanut butter.
- Spoon half of brownie mixture into piecrust; top with small mounds of cream cheese filling. Spoon remaining brownie mixture over filling.
- Cut through mixture in pan with a knife to create swirls.
- Bake at 350 for 35 minutes. Cool on a wire rack.
- Combine hot fudge topping and remaining 2 tablespoons peanut butter in a saucepan. Cook over low heat, stirring until smooth.
- Serve pie with ice cream and hot fudge sauce.
- Note: For brownie mix, we used Pillsbury.

Nutrition Facts



Properties

Glycemic Index:7.63, Glycemic Load:9.22, Inflammation Score:-4, Nutrition Score:12.153478251851%

Nutrients (% of daily need)

Calories: 880.35kcal (44.02%), Fat: 43.17g (66.42%), Saturated Fat: 13.81g (86.29%), Carbohydrates: 110.16g (36.72%), Net Carbohydrates: 106.66g (38.79%), Sugar: 55.18g (61.32%), Cholesterol: 75.92mg (25.31%), Sodium: 619.38mg (26.93%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 13.48g (26.97%), Manganese: 0.53mg (26.49%), Iron: 3.85mg (21.4%), Vitamin B2: 0.35mg (20.55%), Phosphorus: 194.9mg (19.49%), Vitamin E: 2.64mg (17.59%), Vitamin K: 17.63µg (16.79%), Fiber: 3.5g (14%), Folate: 55.32µg (13.83%), Selenium: 9.59µg (13.7%), Vitamin B3: 2.72mg (13.6%), Vitamin B1: 0.2mg (13.31%), Magnesium: 49.93mg (12.48%), Calcium: 124.05mg (12.4%), Copper: 0.24mg (12.2%), Potassium: 368.14mg (10.52%), Zinc: 1.4mg (9.31%), Vitamin B5: 0.93mg (9.26%), Vitamin A: 346.65IU (6.93%), Vitamin B12: 0.39µg (6.52%), Vitamin B6: 0.12mg (6.04%), Vitamin D: 0.38µg (2.55%)