



Peanut-Butterfinger Cream Pie

READY IN



190 min.

SERVINGS



12

CALORIES



256 kcal

DESSERT

Ingredients

- ☐ 4 nestle® butterfinger® fun size candy bars divided
- ☐ 110-inch chocolate pie crust
- ☐ 0.5 cup creamy peanut butter
- ☐ 8 ounce cream cheese at room temperature reduced-fat
- ☐ 0.5 cup powdered sugar
- ☐ 8 ounce non-dairy whipped topping light frozen divided thawed

Equipment

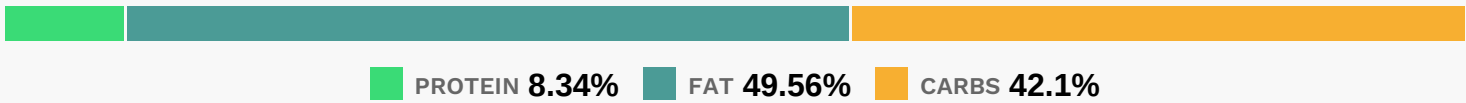
- ☐ bowl

blender

Directions

- Beat cream cheese, peanut butter and powdered sugar in large mixer bowl until smooth. Stir in about 1 cup whipped topping until well mixed. Fold in remaining whipped topping. Chop 3 Butterfinger bars and fold into mixture until well distributed.
- Spoon into crust. Freeze for 3 to 4 hours or until firm. Before serving, chop remaining Butterfinger bar and sprinkle around perimeter of pie.

Nutrition Facts



Properties

Glycemic Index:1.17, Glycemic Load:0.26, Inflammation Score:-2, Nutrition Score:4.6178260937981%

Nutrients (% of daily need)

Calories: 256.16kcal (12.81%), Fat: 14.66g (22.55%), Saturated Fat: 6.85g (42.78%), Carbohydrates: 28.02g (9.34%), Net Carbohydrates: 27.1g (9.86%), Sugar: 20.78g (23.09%), Cholesterol: 10.58mg (3.53%), Sodium: 174.1mg (7.57%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5.55g (11.11%), Manganese: 0.26mg (12.89%), Vitamin B3: 2mg (10.02%), Phosphorus: 98.67mg (9.87%), Vitamin E: 1.47mg (9.79%), Magnesium: 30.63mg (7.66%), Calcium: 53.91mg (5.39%), Vitamin B2: 0.09mg (5.06%), Potassium: 170.6mg (4.87%), Folate: 19.06µg (4.77%), Copper: 0.09mg (4.6%), Zinc: 0.6mg (4%), Vitamin B6: 0.07mg (3.69%), Fiber: 0.92g (3.67%), Vitamin B12: 0.22µg (3.66%), Vitamin B5: 0.35mg (3.48%), Vitamin B1: 0.05mg (3.37%), Selenium: 2.26µg (3.23%), Vitamin A: 118.31IU (2.37%), Iron: 0.4mg (2.22%), Vitamin K: 1.28µg (1.22%)