



Peanut Pie

READY IN

ready

45 min.

SERVINGS

servings

8

CALORIES

calories

1396 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter melted
- ☐ 0.3 cup plus light
- ☐ 0.3 cup creamy peanut butter
- ☐ 0.3 cup plus dark
- ☐ 2 eggs
- ☐ 9 inch pie shell
- ☐ 1 cup peanuts salted
- ☐ 1 teaspoon vanilla extract
- ☐ 0.3 cup sugar white

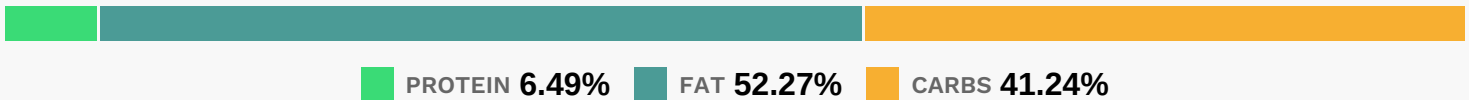
Equipment

- ☐ bowl
- ☐ oven

Directions

- ☐ Preheat oven to 375 degrees (190 degrees C).
- ☐ In a large bowl, beat eggs until light. Gradually add peanut butter, sugar, light and dark corn syrups, melted butter, and vanilla.
- ☐ Mix well. Fold in peanuts.
- ☐ Pour into crust.
- ☐ Bake at 375 degrees F (190 degrees C) for 30 to 35 minutes or until set. Cool before serving.

Nutrition Facts



Properties

Glycemic Index:30.39, Glycemic Load:18.08, Inflammation Score:-7, Nutrition Score:22.560869553815%

Nutrients (% of daily need)

Calories: 1396.01kcal (69.8%), Fat: 81.87g (125.96%), Saturated Fat: 26.03g (162.68%), Carbohydrates: 145.36g (48.45%), Net Carbohydrates: 137.6g (50.03%), Sugar: 31.49g (34.99%), Cholesterol: 61.26mg (20.42%), Sodium: 1152.79mg (50.12%), Alcohol: 0.17g (100%), Alcohol %: 0.07% (100%), Protein: 22.86g (45.71%), Manganese: 1.6mg (80.03%), Vitamin B3: 10.25mg (51.24%), Folate: 195.19µg (48.8%), Vitamin B1: 0.71mg (47.09%), Iron: 6.7mg (37.24%), Fiber: 7.77g (31.06%), Phosphorus: 294.71mg (29.47%), Vitamin B2: 0.48mg (27.96%), Selenium: 18.67µg (26.67%), Magnesium: 85.43mg (21.36%), Copper: 0.35mg (17.55%), Vitamin K: 17.15µg (16.34%), Vitamin E: 2.35mg (15.66%), Vitamin B5: 1.46mg (14.62%), Potassium: 445.25mg (12.72%), Zinc: 1.87mg (12.47%), Vitamin B6: 0.23mg (11.37%), Calcium: 79.24mg (7.92%), Vitamin A: 298.01IU (5.96%), Vitamin B12: 0.11µg (1.9%), Vitamin D: 0.22µg (1.47%)