



Peppermint Fudge Pie

READY IN



135 min.

SERVINGS



8

CALORIES



413 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter
- ☐ 24 chocolate wafers such as nabisco famous crushed
- ☐ 1 cup heavy whipping cream
- ☐ 4 cups marshmallows miniature
- ☐ 0.5 cup milk
- ☐ 0.5 cup peppermint candies hard crushed

Equipment

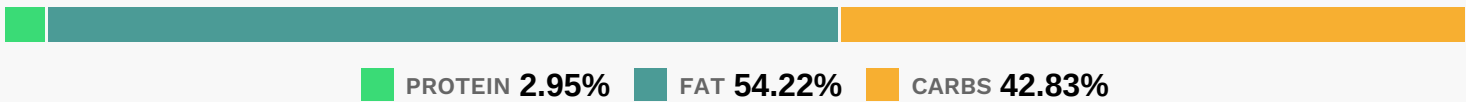
- ☐ bowl

- ☐ oven
- ☐ double boiler

Directions

- ☐ Combine cookies and melted butter or margarine. Press into 9 inch pie plate.
- ☐ Bake at 350 degrees F (175 degrees C) for 10 minutes. Cool.
- ☐ Put 3 cups marshmallows in a double boiler.
- ☐ Add milk, and cook until mixture melts and thickens. Cool in refrigerator for about 15 minutes.
- ☐ In another bowl, whip the cream. Blend in the crushed candy and remaining 1 cup marshmallows. Fold whipped cream mixture into melted and cooled marshmallow mixture.
- ☐ Pour into crust, and chill well before serving.

Nutrition Facts



Properties

Glycemic Index:33.5, Glycemic Load:25.77, Inflammation Score:-5, Nutrition Score:4.0765217581521%

Nutrients (% of daily need)

Calories: 412.5kcal (20.62%), Fat: 25.34g (38.98%), Saturated Fat: 15.2g (94.97%), Carbohydrates: 45.03g (15.01%), Net Carbohydrates: 44.39g (16.14%), Sugar: 29.92g (33.25%), Cholesterol: 66.31mg (22.1%), Sodium: 229.45mg (9.98%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.1g (6.21%), Vitamin A: 818.74IU (16.37%), Vitamin B2: 0.13mg (7.64%), Manganese: 0.13mg (6.41%), Phosphorus: 61.82mg (6.18%), Copper: 0.11mg (5.55%), Vitamin E: 0.74mg (4.93%), Calcium: 48.13mg (4.81%), Iron: 0.81mg (4.51%), Vitamin D: 0.64µg (4.29%), Selenium: 2.78µg (3.96%), Magnesium: 14.24mg (3.56%), Vitamin B1: 0.05mg (3.47%), Vitamin B3: 0.58mg (2.88%), Vitamin B12: 0.17µg (2.84%), Potassium: 93.59mg (2.67%), Folate: 10.33µg (2.58%), Fiber: 0.64g (2.55%), Zinc: 0.35mg (2.35%), Vitamin K: 2.42µg (2.31%), Vitamin B5: 0.22mg (2.18%), Vitamin B6: 0.03mg (1.5%)