



## Peppermint Party Pie

READY IN



170 min.

SERVINGS



8

CALORIES



329 kcal

DESSERT

### Ingredients

- 2 tablespoons butter melted
- 0.3 cup peppermint candy canes crushed to taste
- 12 chocolate sandwich cookies crushed
- 1 cup heavy whipping cream
- 24 large marshmallows
- 0.7 cup milk

### Equipment

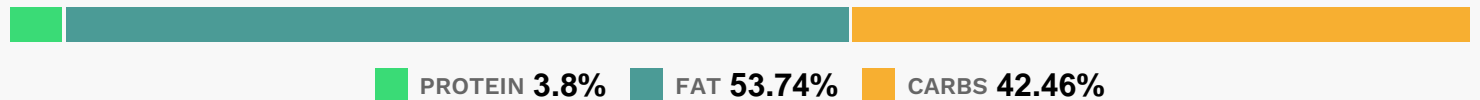
- bowl

- sauce pan
- whisk
- hand mixer

## Directions

- Mix cookie crumbs and butter together in a bowl; press into a pie plate. Refrigerate pie crust until chilled, at least 30 minutes.
- Heat marshmallows and milk together in a saucepan over medium-low heat until melted and smooth, 5 to 10 minutes.
- Remove from heat and cool. Fold crushed peppermint candy into marshmallow mixture.
- Beat cream in a glass or metal bowl using an electric mixer until medium peaks form. Lift your beater or whisk straight up: the tip of the peak formed should curl over slightly. Fold whipped cream into marshmallow mixture; pour into pie crust. Chill until set, at least 2 hours.

## Nutrition Facts



## Properties

Glycemic Index:18.56, Glycemic Load:10.68, Inflammation Score:-4, Nutrition Score:4.3208695326162%

## Nutrients (% of daily need)

Calories: 328.89kcal (16.44%), Fat: 20.26g (31.18%), Saturated Fat: 12.24g (76.49%), Carbohydrates: 36.03g (12.01%), Net Carbohydrates: 35.49g (12.9%), Sugar: 25.47g (28.3%), Cholesterol: 43.58mg (14.53%), Sodium: 129.49mg (5.63%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.22g (6.45%), Iron: 2.26mg (12.54%), Vitamin A: 558.09IU (11.16%), Vitamin B2: 0.13mg (7.54%), Manganese: 0.12mg (6.24%), Calcium: 60.99mg (6.1%), Vitamin K: 6.19µg (5.9%), Phosphorus: 57.05mg (5.71%), Vitamin E: 0.81mg (5.4%), Vitamin D: 0.7µg (4.66%), Copper: 0.08mg (4.2%), Selenium: 2.61µg (3.72%), Vitamin B1: 0.05mg (3.55%), Magnesium: 13.47mg (3.37%), Folate: 12.48µg (3.12%), Potassium: 102.77mg (2.94%), Vitamin B12: 0.16µg (2.72%), Vitamin B3: 0.53mg (2.63%), Fiber: 0.54g (2.17%), Vitamin B5: 0.21mg (2.11%), Zinc: 0.3mg (2%), Vitamin B6: 0.03mg (1.38%)