



## Quick Butterscotch Pie

 Vegetarian

READY IN



17 min.

SERVINGS



8

CALORIES



679 kcal

DESSERT

### Ingredients

- 6 tablespoons butter melted
- 3.4 oz butterscotch pudding mix instant flavored
- 14 oz condensed milk light canned
- 8 ounces cream cheese softened
- 1 graham crackers
- 1 cup cup heavy whipping cream
- 8 servings nuts chopped
- 2 tablespoons sugar

- 1 teaspoon vanilla
- 0.8 cup water

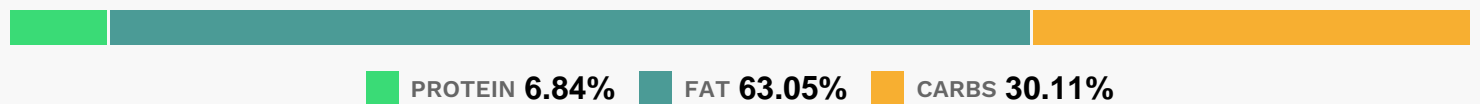
## Equipment

- oven
- mixing bowl
- blender
- pie form
- baking spatula

## Directions

- Mix together the graham cracker crumbs, sugar and butter. Press into a 9 inch pie dish and bake at 375 for 7 minutes.
- Let cool completely. Beat the 8 oz of heavy cream until stiff peaks form. Set aside. In a large mixing bowl, using a handheld mixer, beat the cream cheese until fluffy. Gradually add the condensed milk and beat until smooth, then beat in the pudding mix and the water. Beat until smooth. With a rubber scraper, fold in the whipped cream.
- Transfer to the pie crust and chill for about 2 hours or until ready to serve. Meanwhile, combine the other 8 oz of heavy whipping cream with 2 tablespoons of sugar in a chilled mixing bowl (preferably metal). Beat until stiff peaks begin to form. Beat in vanilla. Pipe whipped cream around edges.
- Garnish with sundae topping and sprinkle edges with chopped nuts.

## Nutrition Facts



## Properties

Glycemic Index:38.97, Glycemic Load:21.38, Inflammation Score:-7, Nutrition Score:12.616086902826%

## Nutrients (% of daily need)

Calories: 679.19kcal (33.96%), Fat: 48.99g (75.37%), Saturated Fat: 22.8g (142.49%), Carbohydrates: 52.66g (17.55%), Net Carbohydrates: 49.83g (18.12%), Sugar: 41.95g (46.61%), Cholesterol: 101.69mg (33.9%), Sodium:

320.4mg (13.93%), Alcohol: 0.17g (100%), Alcohol %: 0.12% (100%), Protein: 11.95g (23.9%), Phosphorus: 309.93mg (30.99%), Manganese: 0.59mg (29.49%), Vitamin A: 1217.42IU (24.35%), Vitamin B2: 0.4mg (23.41%), Magnesium: 86.56mg (21.64%), Calcium: 214.29mg (21.43%), Copper: 0.41mg (20.33%), Selenium: 10.9µg (15.58%), Potassium: 437.67mg (12.5%), Zinc: 1.87mg (12.46%), Fiber: 2.83g (11.33%), Vitamin B5: 0.98mg (9.83%), Vitamin B3: 1.63mg (8.16%), Vitamin B1: 0.12mg (8.11%), Iron: 1.35mg (7.51%), Vitamin B6: 0.14mg (7.13%), Folate: 25.32µg (6.33%), Vitamin B12: 0.35µg (5.77%), Vitamin E: 0.84mg (5.6%), Vitamin D: 0.58µg (3.83%), Vitamin K: 2.58µg (2.46%), Vitamin C: 1.59mg (1.93%)