



Rich and Easy No Cook Peanut Butter Pie

READY IN



730 min.

SERVINGS



10

CALORIES



451 kcal

DESSERT

Ingredients

- 1 9-inch chocolate cookie pie crust prepared oreo® () (such as)
- 1.5 cups creamy peanut butter
- 1 cup heavy whipping cream
- 1 teaspoon salt
- 0.3 cup butter unsalted softened
- 1.5 teaspoons vanilla extract
- 1.3 cups sugar white

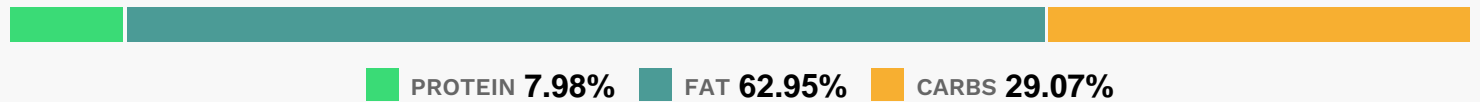
Equipment

- bowl
- whisk
- blender

Directions

- Combine peanut butter, sugar, butter, vanilla extract, and salt in a mixer; beat until mixed.
- Whisk heavy cream in a separate bowl until frothy; add to peanut butter mixture and beat until smooth and creamy.
- Pour peanut butter mixture into prepared chocolate cookie pie crust. Cover and chill in refrigerator until set, at least 12 hours.

Nutrition Facts



Properties

Glycemic Index:8.41, Glycemic Load:18.4, Inflammation Score:-5, Nutrition Score:8.7643478635861%

Nutrients (% of daily need)

Calories: 451.12kcal (22.56%), Fat: 33.07g (50.88%), Saturated Fat: 12.3g (76.89%), Carbohydrates: 34.35g (11.45%), Net Carbohydrates: 32.49g (11.82%), Sugar: 29.82g (33.13%), Cholesterol: 39.1mg (13.03%), Sodium: 406.43mg (17.67%), Alcohol: 0.21g (100%), Alcohol %: 0.28% (100%), Protein: 9.44g (18.87%), Manganese: 0.57mg (28.54%), Vitamin B3: 5.17mg (25.85%), Vitamin E: 3.88mg (25.84%), Magnesium: 67.29mg (16.82%), Phosphorus: 146.53mg (14.65%), Vitamin A: 491.68IU (9.83%), Vitamin B6: 0.18mg (9.02%), Folate: 34.47µg (8.62%), Copper: 0.17mg (8.42%), Fiber: 1.86g (7.44%), Vitamin B2: 0.13mg (7.42%), Zinc: 1.05mg (6.99%), Potassium: 243.8mg (6.97%), Vitamin B5: 0.48mg (4.77%), Iron: 0.71mg (3.96%), Vitamin B1: 0.06mg (3.92%), Calcium: 36.49mg (3.65%), Selenium: 2.51µg (3.58%), Vitamin D: 0.47µg (3.11%), Vitamin K: 1.27µg (1.21%)