



Snackasnickers Pie

READY IN



45 min.

SERVINGS



10

CALORIES



1124 kcal

DESSERT

Ingredients

- 16 ounce cream cheese softened
- 8.6 ounce bars chocolate-coated caramel-peanut nougat candy chopped
- 2 eggs beaten
- 9 inch graham cracker crust prepared
- 1 teaspoon vanilla extract
- 0.5 cup sugar white

Equipment

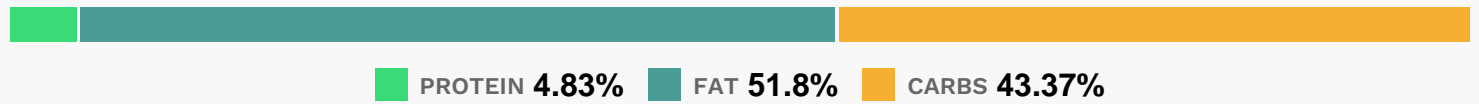
- oven

mixing bowl

Directions

- Preheat oven to 350 degrees F (175 degrees C).
- In a medium mixing bowl, beat softened cream cheese until fluffy.
- Mix in sugar until well combined.
- Add eggs and vanilla. Beat until smooth. Fold in all but 1/2 cup of chopped candy bars.
- Sprinkle reserved 1/2 cup of chopped candy bars onto bottom of graham cracker crust.
- Pour cream cheese mixture into crust.
- Bake in preheated oven for 20 to 25 minutes; do not brown on top. Will be soft in middle. Chill before serving.

Nutrition Facts



Properties

Glycemic Index:12.01, Glycemic Load:9.63, Inflammation Score:-7, Nutrition Score:22.297391305799%

Nutrients (% of daily need)

Calories: 1124kcal (56.2%), Fat: 64.86g (99.78%), Saturated Fat: 23.09g (144.29%), Carbohydrates: 122.2g (40.73%), Net Carbohydrates: 116.62g (42.41%), Sugar: 45.34g (50.38%), Cholesterol: 79.28mg (26.43%), Sodium: 880.59mg (38.29%), Alcohol: 0.14g (100%), Alcohol %: 0.07% (100%), Caffeine: 19.6mg (6.53%), Protein: 13.61g (27.22%), Manganese: 2.45mg (122.75%), Iron: 7.1mg (39.46%), Copper: 0.79mg (39.46%), Vitamin K: 36.12µg (34.4%), Phosphorus: 320.43mg (32.04%), Vitamin B2: 0.49mg (28.93%), Folate: 107.67µg (26.92%), Vitamin B3: 5.23mg (26.17%), Magnesium: 96.22mg (24.06%), Vitamin E: 3.46mg (23.05%), Fiber: 5.58g (22.31%), Zinc: 3.07mg (20.43%), Vitamin B1: 0.3mg (20.26%), Selenium: 12.31µg (17.58%), Vitamin A: 667.78IU (13.36%), Potassium: 420.83mg (12.02%), Calcium: 111.32mg (11.13%), Vitamin B6: 0.17mg (8.3%), Vitamin B5: 0.77mg (7.68%), Vitamin B12: 0.25µg (4.11%), Vitamin D: 0.18µg (1.17%)