



Snow-Capped Chocolate Pie

READY IN



265 min.

SERVINGS



25

CALORIES



86 kcal

Ingredients

- 6 oz ready-to-use graham cracker crumb crust
- 2 pkg jell-o chocolate flavor pudding instant (4-serving size each)
- 2.5 cups marshmallows jet-puffed miniature divided
- 2 cups milk cold
- 2 Tbsp milk
- 1 oz baker's semi-sweet chocolate melted
- 2.5 cups cool whip whipped topping divided thawed

Equipment

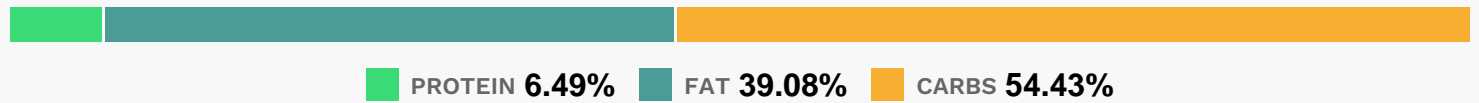
- bowl

- whisk
- microwave

Directions

- Microwave 2 cups of the marshmallows and 2 Tbsp.milk in medium microwavable bowl on HIGH 45 seconds; stir gently. (Marshmallows will be partially melted.) Refrigerate 15 minutes to cool.
- Add 1 cup of the whipped topping; stir with wire whisk until well blended. Stir in remaining 1/2 cup marshmallows.
- Pour 2 cups milk into large bowl.
- Add dry pudding mixes. Beat with wire whisk 2 minutes or until well blended. (
- Mixture will be thick.) Gently stir in remaining 1-1/2 cups whipped topping. Spoon into crust.
- Spread marshmallow mixture over pudding layer.
- Drizzle with melted chocolate. Refrigerate 4 hours or until set. Store leftover pie in refrigerator.

Nutrition Facts



Properties

Glycemic Index:5.46, Glycemic Load:2.82, Inflammation Score:-1, Nutrition Score:1.6960869535156%

Nutrients (% of daily need)

Calories: 86.09kcal (4.3%), Fat: 3.78g (5.81%), Saturated Fat: 1.83g (11.41%), Carbohydrates: 11.84g (3.95%), Net Carbohydrates: 11.61g (4.22%), Sugar: 7.35g (8.17%), Cholesterol: 2.7mg (0.9%), Sodium: 50.58mg (2.2%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.41g (2.83%), Manganese: 0.1mg (5.21%), Phosphorus: 37.84mg (3.78%), Calcium: 33.65mg (3.36%), Vitamin B2: 0.05mg (2.97%), Vitamin B12: 0.13µg (2.15%), Vitamin K: 1.87µg (1.78%), Copper: 0.04mg (1.77%), Vitamin B1: 0.03mg (1.74%), Magnesium: 6.71mg (1.68%), Vitamin D: 0.23µg (1.52%), Potassium: 53.21mg (1.52%), Iron: 0.27mg (1.49%), Zinc: 0.21mg (1.4%), Selenium: 0.93µg (1.33%), Vitamin B3: 0.26mg (1.31%), Vitamin E: 0.18mg (1.2%), Folate: 4.7µg (1.17%)