



Strawberry Cream Pie To Die For

 Popular

READY IN



80 min.

SERVINGS



8

CALORIES



334 kcal

DESSERT

Ingredients

- 0.5 cup confectioners' sugar
- 4 ounce cream cheese softened
- 0.3 teaspoon ground cinnamon
- 1 cup heavy whipping cream
- 1 9-inch baked pie crust ()
- 1 quart strawberries sliced
- 1 teaspoon vanilla extract

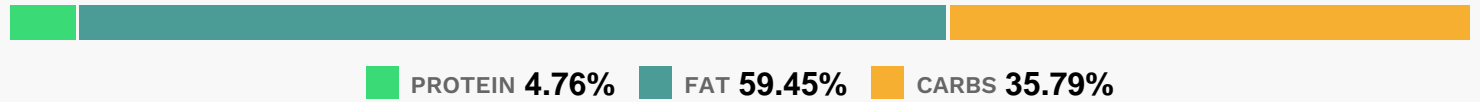
Equipment

- bowl
- hand mixer

Directions

- Stir strawberries with glaze in a bowl and place in refrigerator to chill. Stir cream cheese, confectioners' sugar, cinnamon, and vanilla extract together in a bowl.
- Beat cream in a separate bowl with an electric mixer just until it begins to thicken; add cream cheese mixture and continue beating until thick.
- Pour cream mixture into baked pie crust; top with strawberry mixture. Chill at least 1 hour before serving.

Nutrition Facts



Properties

Glycemic Index:9, Glycemic Load:2.9, Inflammation Score:-7, Nutrition Score:10.557391280713%

Flavonoids

Cyanidin: 1.99mg, Cyanidin: 1.99mg, Cyanidin: 1.99mg, Cyanidin: 1.99mg Petunidin: 0.13mg, Petunidin: 0.13mg, Petunidin: 0.13mg, Petunidin: 0.13mg Delphinidin: 0.37mg, Delphinidin: 0.37mg, Delphinidin: 0.37mg, Delphinidin: 0.37mg Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg Pelargonidin: 29.4mg, Pelargonidin: 29.4mg, Pelargonidin: 29.4mg, Pelargonidin: 29.4mg Peonidin: 0.06mg, Peonidin: 0.06mg, Peonidin: 0.06mg, Peonidin: 0.06mg Catechin: 3.68mg, Catechin: 3.68mg, Catechin: 3.68mg, Catechin: 3.68mg Epigallocatechin: 0.92mg, Epigallocatechin: 0.92mg, Epigallocatechin: 0.92mg, Epigallocatechin: 0.92mg Epicatechin: 0.5mg, Epicatechin: 0.5mg, Epicatechin: 0.5mg, Epicatechin: 0.5mg Epicatechin 3-gallate: 0.18mg, Epicatechin 3-gallate: 0.18mg, Epicatechin 3-gallate: 0.18mg, Epicatechin 3-gallate: 0.18mg Epigallocatechin 3-gallate: 0.13mg, Epigallocatechin 3-gallate: 0.13mg, Epigallocatechin 3-gallate: 0.13mg, Epigallocatechin 3-gallate: 0.13mg Naringenin: 0.31mg, Naringenin: 0.31mg, Naringenin: 0.31mg, Naringenin: 0.31mg Kaempferol: 0.59mg, Kaempferol: 0.59mg, Kaempferol: 0.59mg, Kaempferol: 0.59mg Myricetin: 0.05mg, Myricetin: 0.05mg, Myricetin: 0.05mg, Myricetin: 0.05mg Quercetin: 1.31mg, Quercetin: 1.31mg, Quercetin: 1.31mg, Quercetin: 1.31mg Gallic acid: 0.04mg, Gallic acid: 0.04mg, Gallic acid: 0.04mg, Gallic acid: 0.04mg

Nutrients (% of daily need)

Calories: 333.64kcal (16.68%), Fat: 22.49g (34.6%), Saturated Fat: 11.76g (73.52%), Carbohydrates: 30.47g (10.16%), Net Carbohydrates: 27.44g (9.98%), Sugar: 14.59g (16.21%), Cholesterol: 47.93mg (15.98%), Sodium: 156.18mg (6.79%), Alcohol: 0.17g (100%), Alcohol %: 0.11% (100%), Protein: 4.05g (8.1%), Vitamin C: 69.74mg (84.53%), Manganese: 0.58mg (29.07%), Vitamin A: 642.32IU (12.85%), Fiber: 3.02g (12.1%), Folate: 48.36µg (12.09%), Vitamin

B2: 0.16mg (9.35%), Phosphorus: 78.88mg (7.89%), Potassium: 253.37mg (7.24%), Vitamin B1: 0.11mg (7.09%), Iron: 1.19mg (6.61%), Vitamin B3: 1.17mg (5.83%), Selenium: 4.06µg (5.8%), Calcium: 57.82mg (5.78%), Vitamin E: 0.86mg (5.7%), Magnesium: 22.58mg (5.65%), Vitamin K: 5.7µg (5.43%), Vitamin B6: 0.09mg (4.33%), Copper: 0.08mg (4.12%), Vitamin B5: 0.41mg (4.06%), Vitamin D: 0.48µg (3.17%), Zinc: 0.42mg (2.82%), Vitamin B12: 0.08µg (1.31%)