



Strawberry Fudge Pie

 Popular

READY IN



200 min.

SERVINGS



8

CALORIES



617 kcal

DESSERT

Ingredients

- ☐ 10.3 oz brownie mix
- ☐ 8 oz cream cheese softened
- ☐ 1 eggs
- ☐ 2 tablespoons cream sauce hot
- ☐ 0.3 cup cooking oil
- ☐ 1 box pie crust dough refrigerated softened pillsbury®
- ☐ 3 cups strawberries fresh halved
- ☐ 0.3 cup sugar

- ☐ 1 teaspoon vanilla
- ☐ 2 tablespoons water

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ aluminum foil
- ☐ ziploc bags
- ☐ microwave
- ☐ pie form

Directions

- ☐ Heat oven to 350°F.
- ☐ Place pie crust in 9-inch glass pie pan as directed on package for one-crust filled pie.
- ☐ In large bowl, combine all brownie layer ingredients; beat 50 strokes with spoon.
- ☐ Spread in bottom of crust-lined pan.
- ☐ Bake at 350°F. for 30 to 35 minutes or until top is shiny and center is set. If necessary, cover edge of crust with strips of foil after 15 to 20 minutes of baking to prevent excessive browning.
- ☐ Meanwhile, in small bowl, combine cream cheese, sugar, vanilla and 1 egg; beat until smooth. Working quickly, drop cream cheese mixture by small spoonfuls over partially baked brownies; carefully spread to cover brownie layer.
- ☐ Bake an additional 18 to 20 minutes or until cream cheese is set. Cool at least 1 hour.
- ☐ Arrange strawberry halves, cut side down, over top of cream cheese layer. Refrigerate 1 hour or until serving time. Immediately before serving, place ice cream topping in small microwave-safe dish. Microwave on DEFROST for 45 seconds. Spoon into small resealable plastic bag; seal bag.
- ☐ Cut small hole in bottom corner of bag; squeeze bag to drizzle topping over pie. Store in refrigerator.

Nutrition Facts

PROTEIN 5.06% FAT 51.23% CARBS 43.71%

Properties

Glycemic Index:17.14, Glycemic Load:6.01, Inflammation Score:-5, Nutrition Score:9.437826078871%

Flavonoids

Cyanidin: 0.91mg, Cyanidin: 0.91mg, Cyanidin: 0.91mg, Cyanidin: 0.91mg Petunidin: 0.06mg, Petunidin: 0.06mg, Petunidin: 0.06mg, Petunidin: 0.06mg Delphinidin: 0.17mg, Delphinidin: 0.17mg, Delphinidin: 0.17mg, Delphinidin: 0.17mg Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg Pelargonidin: 13.42mg, Pelargonidin: 13.42mg, Pelargonidin: 13.42mg Peonidin: 0.03mg, Peonidin: 0.03mg, Peonidin: 0.03mg, Peonidin: 0.03mg Catechin: 1.68mg, Catechin: 1.68mg, Catechin: 1.68mg, Catechin: 1.68mg Epigallocatechin: 0.42mg, Epigallocatechin: 0.42mg, Epigallocatechin: 0.42mg, Epigallocatechin: 0.42mg Epicatechin: 0.23mg, Epicatechin: 0.23mg, Epicatechin: 0.23mg, Epicatechin: 0.23mg Epicatechin 3-gallate: 0.08mg, Epicatechin 3-gallate: 0.08mg, Epicatechin 3-gallate: 0.08mg, Epicatechin 3-gallate: 0.08mg Epigallocatechin 3-gallate: 0.06mg, Epigallocatechin 3-gallate: 0.06mg, Epigallocatechin 3-gallate: 0.06mg, Epigallocatechin 3-gallate: 0.06mg Naringenin: 0.14mg, Naringenin: 0.14mg, Naringenin: 0.14mg, Naringenin: 0.14mg Kaempferol: 0.27mg, Kaempferol: 0.27mg, Kaempferol: 0.27mg, Kaempferol: 0.27mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 0.6mg, Quercetin: 0.6mg, Quercetin: 0.6mg, Quercetin: 0.6mg Gallocatechin: 0.02mg, Gallocatechin: 0.02mg, Gallocatechin: 0.02mg, Gallocatechin: 0.02mg

Nutrients (% of daily need)

Calories: 617.06kcal (30.85%), Fat: 35.31g (54.32%), Saturated Fat: 11.64g (72.74%), Carbohydrates: 67.78g (22.59%), Net Carbohydrates: 65.32g (23.75%), Sugar: 29.7g (33%), Cholesterol: 49.14mg (16.38%), Sodium: 424.66mg (18.46%), Alcohol: 0.17g (100%), Alcohol %: 0.11% (100%), Protein: 7.84g (15.68%), Vitamin C: 31.76mg (38.5%), Manganese: 0.45mg (22.66%), Iron: 2.73mg (15.19%), Vitamin E: 2.04mg (13.59%), Folate: 53.29µg (13.32%), Vitamin B2: 0.19mg (11.36%), Vitamin B1: 0.16mg (10.72%), Selenium: 7.34µg (10.48%), Vitamin K: 10.56µg (10.06%), Fiber: 2.46g (9.85%), Phosphorus: 94.82mg (9.48%), Vitamin A: 417.51IU (8.35%), Vitamin B3: 1.6mg (8.01%), Potassium: 190.49mg (5.44%), Vitamin B5: 0.52mg (5.22%), Calcium: 51.28mg (5.13%), Magnesium: 20.11mg (5.03%), Copper: 0.09mg (4.52%), Vitamin B6: 0.08mg (3.83%), Zinc: 0.55mg (3.7%), Vitamin B12: 0.11µg (1.9%)