



Suisse Mocha Pie

READY IN



255 min.

SERVINGS



15

CALORIES



162 kcal

DESSERT

Ingredients

- 0.3 cup butter melted
- 3.4 oz jell-o vanilla flavor pudding instant
- 1 cup milk cold
- 1 Tbsp maxwell house international suisse mocha
- 1.3 cups oreo cookies crushed finely
- 1 oz baker's semi-sweet chocolate
- 2 cups cool whip whipped topping thawed

Equipment

bowl

whisk

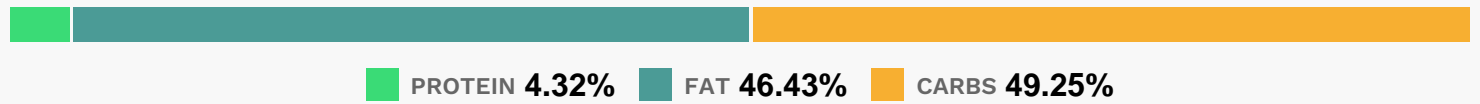
Directions

Mix crumbs and butter; press onto bottom and up side of 9-inch pie plate.

Beat pudding mix, flavored instant coffee and milk in large bowl with whisk 2 min. Stir in COOL WHIP; spoon into crust.

Freeze 4 hours or until firm. Melt chocolate as directed on package; drizzle over pie just before serving.

Nutrition Facts



Properties

Glycemic Index:2.53, Glycemic Load:0.29, Inflammation Score:-2, Nutrition Score:2.8782608383538%

Nutrients (% of daily need)

Calories: 161.93kcal (8.1%), Fat: 8.47g (13.03%), Saturated Fat: 3.39g (21.19%), Carbohydrates: 20.22g (6.74%), Net Carbohydrates: 19.57g (7.12%), Sugar: 14.79g (16.43%), Cholesterol: 2.4mg (0.8%), Sodium: 142.03mg (6.18%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 10.68mg (3.56%), Protein: 1.77g (3.54%), Iron: 1.77mg (9.86%), Manganese: 0.12mg (6.11%), Phosphorus: 43.49mg (4.35%), Vitamin B2: 0.07mg (4.06%), Vitamin K: 4.22µg (4.02%), Copper: 0.08mg (3.81%), Vitamin E: 0.52mg (3.45%), Vitamin A: 170.29IU (3.41%), Magnesium: 13.43mg (3.36%), Calcium: 33.54mg (3.35%), Fiber: 0.65g (2.61%), Vitamin B1: 0.04mg (2.57%), Potassium: 82.71mg (2.36%), Folate: 8.5µg (2.13%), Selenium: 1.49µg (2.12%), Vitamin B3: 0.4mg (1.98%), Vitamin B12: 0.12µg (1.92%), Zinc: 0.24mg (1.6%), Vitamin D: 0.18µg (1.19%), Vitamin B5: 0.11mg (1.11%)