



Sweet As Kisses Pie

READY IN



200 min.

SERVINGS



8

CALORIES



335 kcal

DESSERT

Ingredients

- ☐ 1 cup cherry pie filling
- ☐ 8 ounce philadelphia cream cheese softened
- ☐ 6 ounce honey maid graham pie crust
- ☐ 0.3 cup sugar
- ☐ 8 ounce cool whip whipped topping divided thawed

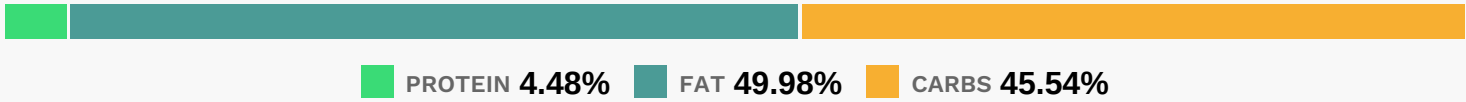
Equipment

- ☐ knife
- ☐ hand mixer

Directions

- ☐ Mix cream cheese and sugar with electric mixer on medium speed until well blended. Gently stir in 2 cups of the whipped topping.
- ☐ Add pie filling.
- ☐ Cut through batter with knife several times for marble effect.
- ☐ Pour into crust; spread with remaining whipped topping. Freeze at least 3 hours or overnight.
- ☐ Let stand 10 minutes before cutting into 8 slices.

Nutrition Facts



Properties

Glycemic Index:12.14, Glycemic Load:6.24, Inflammation Score:-3, Nutrition Score:4.4343478368676%

Nutrients (% of daily need)

Calories: 335.34kcal (16.77%), Fat: 18.79g (28.9%), Saturated Fat: 10g (62.49%), Carbohydrates: 38.51g (12.84%), Net Carbohydrates: 37.93g (13.79%), Sugar: 19.92g (22.14%), Cholesterol: 29.2mg (9.73%), Sodium: 214.98mg (9.35%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.79g (7.58%), Manganese: 0.29mg (14.3%), Vitamin A: 462.55IU (9.25%), Vitamin B2: 0.14mg (8.37%), Phosphorus: 80.63mg (8.06%), Vitamin K: 6.14µg (5.85%), Calcium: 57.13mg (5.71%), Selenium: 3.84µg (5.49%), Vitamin E: 0.78mg (5.19%), Folate: 18.41µg (4.6%), Copper: 0.08mg (3.98%), Vitamin B1: 0.06mg (3.91%), Vitamin B3: 0.78mg (3.9%), Iron: 0.69mg (3.82%), Potassium: 121.3mg (3.47%), Zinc: 0.45mg (3.01%), Magnesium: 11.5mg (2.87%), Vitamin B6: 0.05mg (2.43%), Fiber: 0.58g (2.33%), Vitamin B5: 0.22mg (2.18%), Vitamin B12: 0.12µg (1.98%), Vitamin C: 1.06mg (1.29%)