



The Easiest Butterscotch Pie

READY IN



30 min.

SERVINGS



8

CALORIES



1121 kcal

Ingredients

- ☐ 3.4 ounce butterscotch pudding mix instant
- ☐ 2 tablespoons butterscotch ice cream topping
- ☐ 9 inch graham cracker crust prepared
- ☐ 2 cups milk
- ☐ 8 ounce non-dairy whipped topping frozen thawed

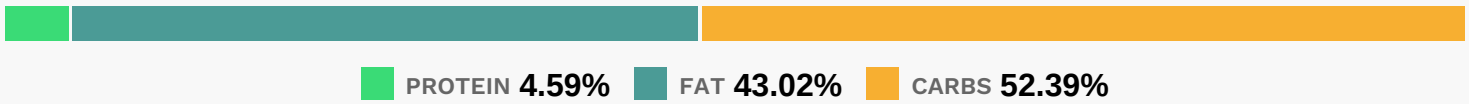
Equipment

- ☐ bowl

Directions

- ☐
- In a large bowl, mix pudding mix and milk according to package directions. Fold half of the whipped topping into pudding.
- ☐
- Pour mixture into graham cracker crust.
- ☐
- Spread remaining whipped topping on top of pudding layer. Cover and refrigerate for about an hour.
- ☐
- Serve cold with a drizzle of butterscotch topping over top of pie. If desired, sprinkle butterscotch chips on top as well.

Nutrition Facts



Properties

Glycemic Index:4.75, Glycemic Load:1.08, Inflammation Score:-5, Nutrition Score:20.834347860078%

Nutrients (% of daily need)

Calories: 1120.55kcal (56.03%), Fat: 53.57g (82.41%), Saturated Fat: 14.1g (88.13%), Carbohydrates: 146.77g (48.92%), Net Carbohydrates: 142.93g (51.97%), Sugar: 55.45g (61.61%), Cholesterol: 7.93mg (2.64%), Sodium: 1037.32mg (45.1%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 12.86g (25.72%), Manganese: 2.48mg (124.12%), Vitamin K: 42.9µg (40.86%), Folate: 125.35µg (31.34%), Vitamin B3: 6.26mg (31.31%), Phosphorus: 311.2mg (31.12%), Vitamin B2: 0.52mg (30.76%), Iron: 5.07mg (28.18%), Vitamin B1: 0.39mg (26.22%), Vitamin E: 3.84mg (25.57%), Copper: 0.45mg (22.45%), Zinc: 2.71mg (18.07%), Calcium: 153.55mg (15.36%), Fiber: 3.84g (15.36%), Magnesium: 55.57mg (13.89%), Potassium: 352.15mg (10.06%), Selenium: 7.03µg (10.04%), Vitamin B6: 0.19mg (9.46%), Vitamin B12: 0.39µg (6.48%), Vitamin B5: 0.57mg (5.74%), Vitamin D: 0.67µg (4.47%), Vitamin A: 121.81IU (2.44%)