



Tiramisu Toffee Trifle Pie

 Gluten Free

READY IN



45 min.

SERVINGS



10

CALORIES



354 kcal

DESSERT

Ingredients

- 0.5 cup chocolate syrup
- 8 ounce cream cheese softened
- 1.5 tablespoons coffee instant
- 10.8 ounce round cake frozen thawed
- 0.5 cup powdered sugar
- 2.8 ounce heath candy bars english coarsely chopped
- 0.8 cup water
- 12 ounce non-dairy whipped topping frozen divided thawed

Equipment

hand mixer

Directions

- Stir together coffee and 3/4 cup warm water until coffee is dissolved. Cool.
- Cut cake into 14 slices.
- Cut each slice in half diagonally.
- Place triangles in bottom and up sides of a 9-inch deep-dish pieplate.
- Drizzle coffee mixture over cake.
- Beat mascarpone cheese, sugar, and chocolate syrup at medium speed with an electric mixer until smooth.
- Add 2 1/2 cups whipped topping, and beat until light and fluffy.
- Spread cheese mixture evenly over cake. Dollop remaining whipped topping around edges of pie.
- Sprinkle with candy. Chill 8 hours.

Nutrition Facts



Properties

Glycemic Index:2.7, Glycemic Load:0.34, Inflammation Score:-3, Nutrition Score:4.6265217094966%

Nutrients (% of daily need)

Calories: 354.27kcal (17.71%), Fat: 15.84g (24.37%), Saturated Fat: 10.04g (62.76%), Carbohydrates: 49.17g (16.39%), Net Carbohydrates: 48.45g (17.62%), Sugar: 38.18g (42.42%), Cholesterol: 56.5mg (18.83%), Sodium: 325.36mg (14.15%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 24.45mg (8.15%), Protein: 4.65g (9.31%), Phosphorus: 112.82mg (11.28%), Vitamin B2: 0.17mg (10.23%), Selenium: 5.88µg (8.4%), Vitamin A: 376.69IU (7.53%), Calcium: 71.63mg (7.16%), Iron: 1.24mg (6.89%), Manganese: 0.14mg (6.84%), Vitamin B1: 0.09mg (5.83%), Copper: 0.11mg (5.37%), Magnesium: 20.15mg (5.04%), Vitamin B3: 0.9mg (4.51%), Folate: 17.69µg (4.42%), Potassium: 154.74mg (4.42%), Vitamin B12: 0.19µg (3.18%), Vitamin E: 0.44mg (2.94%), Fiber: 0.73g (2.91%), Zinc: 0.42mg (2.78%), Vitamin B5: 0.28mg (2.78%), Vitamin B6: 0.04mg (1.82%), Vitamin K: 1.72µg (1.63%)