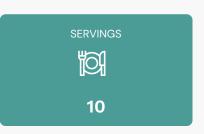


Tiramisu Toffee Trifle Pie

Gluten Free







DESSERT

Ingredients

Ш	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** PROTEIN 5.2% FAT 39.83% CARBS 54.97%

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 %: O% (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%)