



## Tuxedo Pie

READY IN



320 min.

SERVINGS



20

CALORIES



168 kcal

DESSERT

## Ingredients

- 2 Tbsp butter melted
- 20 golden chocolate creme oreo cookies divided
- 1 pkg jell-o chocolate flavor pudding instant (4-serving size)
- 1 pkg jell-o vanilla flavor pudding instant (4-serving size)
- 2 cups milk cold divided
- 7 oz baker's milk chocolate dipping chocolate melted
- 2 cups cool whip whipped topping divided thawed

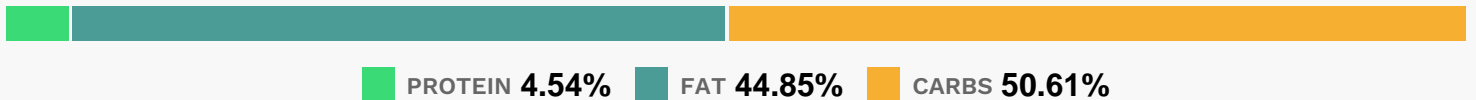
## Equipment

- food processor
- bowl
- whisk
- wax paper

## Directions

- Place 12 of the cookies in food processor container; cover. Process until finely crushed.
- Mix with butter; press firmly onto bottom and up side of 9-inch pie plate. Dip remaining 8 cookies halfway into dipping chocolate; place on wax paper-covered plate. Refrigerate dipped cookies until ready to use. (Cover and refrigerate leftover chocolate up to 2 weeks.)
- Add 1 cup of the milk to each flavor of dry pudding mix in separate medium bowls. Beat with wire whisk 2 min. or until well blended.
- Add 1 cup of the whipped topping to each bowl; stir with wire whisk until well blended. Cover and refrigerate at least 1 hour or until chilled.
- Spread chocolate pudding mixture onto bottom of prepared crust; top with vanilla pudding mixture. Refrigerate at least 4 hours. Top with the chocolate-dipped cookies just before serving. Store leftover pie in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:4.03, Glycemic Load:2.75, Inflammation Score:-1, Nutrition Score:2.5617391233859%

## Nutrients (% of daily need)

Calories: 168.15kcal (8.41%), Fat: 8.7g (13.39%), Saturated Fat: 3.89g (24.31%), Carbohydrates: 22.1g (7.37%), Net Carbohydrates: 21.34g (7.76%), Sugar: 16.61g (18.46%), Cholesterol: 3.08mg (1.03%), Sodium: 107.22mg (4.66%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 6.55mg (2.18%), Protein: 1.98g (3.96%), Vitamin B2: 0.09mg (5.56%), Phosphorus: 54.23mg (5.42%), Manganese: 0.09mg (4.28%), Calcium: 41.62mg (4.16%), Magnesium: 16.41mg (4.1%), Copper: 0.07mg (3.64%), Vitamin B1: 0.05mg (3.24%), Iron: 0.55mg (3.06%), Fiber: 0.76g (3.03%), Vitamin B12: 0.15µg (2.47%), Potassium: 85.54mg (2.44%), Vitamin B3: 0.42mg (2.11%), Vitamin E: 0.31mg (2.07%), Zinc: 0.31mg (2.04%), Vitamin A: 95.16IU (1.9%), Selenium: 1.33µg (1.89%), Vitamin D: 0.27µg (1.79%), Folate: 6.54µg (1.63%), Vitamin K: 1.54µg (1.47%), Vitamin B5: 0.15mg (1.47%), Vitamin B6: 0.02mg (1.15%)