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EZ Peanut Butter Pie

A delicious and easy-to-make peanut butter pie that is perfect for any occasion. This pie is rich and creamy, with a smooth peanut butter filling and a crunchy graham cracker crust. It's the perfect dessert for peanut butter lovers!

Recipe Type: Standard Prep Time: 15 mins

Cook Time: N/A Total Time: 15 mins

Recipe Yield: 500 grams Number of Servings: 8

Serving Size: 62 g

Ingredients

1.5 c	Graham Cracker Crumbs
6 tbsp	Butter
8 oz	Cream cheese
1 c	Powdered Sugar
1 c	creamy peanut butter

1 tsp	Vanilla Extract
2 c	Whipped Topping

Directions

Step 1

In a medium bowl, mix together the graham cracker crumbs and melted butter. Press the mixture into the bottom of a 9-inch pie dish to form the crust.

Prep Time: 10 mins

Cook Time: 0 mins

Step 2

Mixing

In a large bowl, beat the cream cheese and powdered sugar until smooth. Add the peanut butter and vanilla extract, and continue to beat until well combined.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Mixing

Fold in the whipped topping until fully incorporated. Pour the filling into the prepared crust and smooth the top with a spatula.

Prep Time: 0 mins

Cook Time: 0 mins

Step 4

Refrigerating

Refrigerate for at least 2 hours, or until set. Serve chilled and enjoy!

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 380 kcal

Fat: 26 g

Protein: 7 g

Carbohydrates: 32 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	7 g	41.18%	41.18%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	32 g	58.18%	64%
Fibers	2 g	5.26%	8%
Sugars	20 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	8 g	N/A	N/A
Saturated Fat	12 g	54.55%	70.59%
Fat	26 g	92.86%	104%
Cholesterol	35 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

Minerals

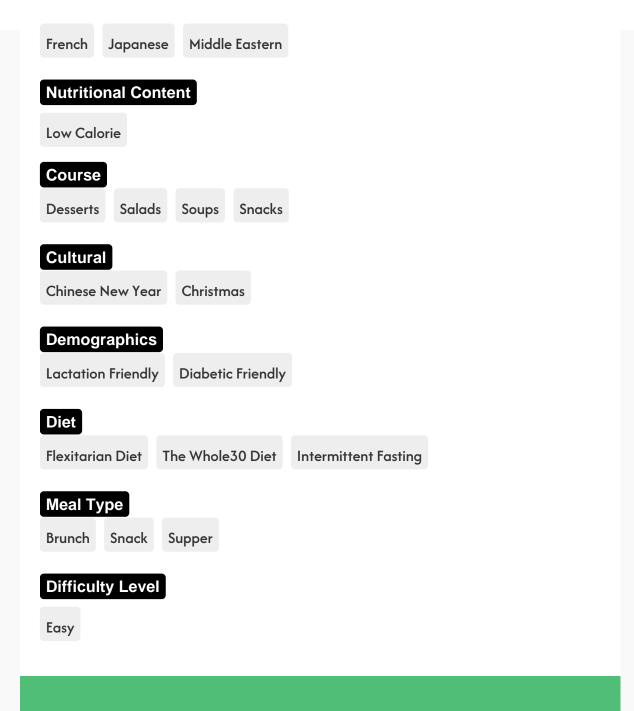
Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	310 mg	13.48%	13.48%
Calcium	4 mg	0.4%	0.4%
Iron	6 mg	75%	33.33%
Potassium	180 mg	5.29%	6.92%
Zinc	4 mg	36.36%	50%
Selenium	4 mcg	7.27%	7.27%

Recipe Attributes

Events

Christmas Thanksgiving Valentine's Day Back to School Picnic

Cuisines



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