

Creamy Dulce De Leche Pie

Holiday Desserts

Favorite Brand Name Recipes Vol. 8, No. 73

Servings: 8

*3/4 cup caramel ice cream topping,
divided*

1 (6 ounce) graham cracker pie crust

1/2 cup chopped pecans, divided

*1 package (8 ounce) Philadelphia
light cream cheese, softened*

*1 tub (8 ounce) whipped topping,
thawed*

*1 (1.4 ounce) chocolate-covered toffee
bar, chopped*

*1/2 teaspoon unsweetened cocoa
powder*

Preparation Time: 20 minutes

Spread three tablespoons of the caramel topping onto the bottom of the crust. Sprinkle with one-third cup of the nuts.

Mix the cream cheese and one-half cup of the remaining caramel topping until blended. Stir in two cups of the whipped topping and the chopped candy. Spoon into the crust.

Top with the remaining whipped topping and nuts. Sift the cocoa powder over the top. Drizzle with the remaining caramel topping.

Refrigerate for one hour.

Start to Finish Time: 1 hour 20 minutes

Per Serving (excluding unknown items): 87 Calories; 8g Fat (78.7% calories from fat); 1g Protein; 4g Carbohydrate; 1g Dietary Fiber; 1mg Cholesterol; 22mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 1/2 Fat; 0 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

| | | | |
|--------------------------------|-------|---------------------|-------|
| Calories (kcal): | 87 | Vitamin B6 (mg): | trace |
| % Calories from Fat: | 78.7% | Vitamin B12 (mcg): | trace |
| % Calories from Carbohydrates: | 16.6% | Thiamin B1 (mg): | .1mg |
| % Calories from Protein: | 4.7% | Riboflavin B2 (mg): | trace |
| Total Fat (g): | 8g | Folacin (mcg): | 3mcg |
| Saturated Fat (g): | 3g | Niacin (mg): | trace |
| Monounsaturated Fat (g): | 4g | Caffeine (mg): | trace |
| Polyunsaturated Fat (g): | 1g | Alcohol (kcal): | 0 |

| | |
|---------------------------|----------|
| Cholesterol (mg): | 1mg |
| Carbohydrate (g): | 4g |
| Dietary Fiber (g): | 1g |
| Protein (g): | 1g |
| Sodium (mg): | 22mg |
| Potassium (mg): | 37mg |
| Calcium (mg): | 8mg |
| Iron (mg): | trace |
| Zinc (mg): | trace |
| Vitamin C (mg): | trace |
| Vitamin A (i.u.): | 134IU |
| Vitamin A (r.e.): | 24 1/2RE |

% Daily Value 0 0%

Food Exchanges

| | |
|-----------------------------|-------|
| Grain (Starch): | 0 |
| Lean Meat: | 0 |
| Vegetable: | 0 |
| Fruit: | 0 |
| Non-Fat Milk: | 0 |
| Fat: | 1 1/2 |
| Other Carbohydrates: | 0 |

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 87 Calories from Fat: 68

% Daily Values*

| | |
|-------------------------------|-----|
| Total Fat 8g | 12% |
| Saturated Fat 3g | 14% |
| Cholesterol 1mg | 0% |
| Sodium 22mg | 1% |
| Total Carbohydrates 4g | 1% |
| Dietary Fiber 1g | 2% |
| Protein 1g | |
| <hr/> | |
| Vitamin A | 3% |
| Vitamin C | 0% |
| Calcium | 1% |
| Iron | 1% |

* Percent Daily Values are based on a 2000 calorie diet.