

Easy Confetti Pie

*Gina Nistico - Food Editor
Taste of Home Magazine*

Servings: 10

*2 1/4 cups ice cream sugar cones,
crushed
2 tablespoons sugar
1/2 cup butter, melted
1 envelope unflavored gelatin
1/4 cup cold water
2 packages (8 ounce ea) cream cheese,
softened
1/2 cup sugar
2 cups heavy whipping cream
2 teaspoons butter flavoring
1 teaspoon almond extract
1/3 cup assorted sprinkles*

Preparation Time: 10 minutes

Bake: 15 minutes

Preheat the oven to 350 degrees.

In a bowl, combine the crushed sugar cones and sugar with the melted butter. Press the cone mixture onto the bottom and up the sides of a greased nine-inch deep-dish pie plate. Bake until set, 12 to 15 minutes. Cool completely on a wire rack.

Meanwhile, in a bowl, sprinkle the gelatin over the cold water. Let stand for 5 minutes.

In a bowl, beat the cream cheese and 1/2 cup of sugar until smooth. Slowly beat in the cream, butter flavoring and almond extract.

In a microwave, heat the gelatin on HIGH until melted, about 10 seconds. Beat into the cream cheese mixture.

Fold in the sprinkles. Transfer the filling to the crust. Refrigerate, covered, until set, about three hours.

Top the pie with additional assorted sprinkles.

Per Serving (excluding unknown items): 489 Calories; 43g Fat (77.6% calories from fat); 5g Protein; 23g Carbohydrate; 0g Dietary Fiber; 141mg Cholesterol; 271mg Sodium. Exchanges: 1/2 Lean Meat; 0 Non-Fat Milk; 8 1/2 Fat; 1 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

| | | | |
|---------------------------------------|--------|-----------------------------|-------|
| Calories (kcal): | 489 | Vitamin B6 (mg): | trace |
| % Calories from Fat: | 77.6% | Vitamin B12 (mcg): | .3mcg |
| % Calories from Carbohydrates: | 18.2% | Thiamin B1 (mg): | trace |
| % Calories from Protein: | 4.2% | Riboflavin B2 (mg): | .1mg |
| Total Fat (g): | 43g | Folacin (mcg): | 8mcg |
| Saturated Fat (g): | 27g | Niacin (mg): | trace |
| Monounsaturated Fat (g): | 12g | Caffeine (mg): | 0mg |
| Polyunsaturated Fat (g): | 2g | Alcohol (kcal): | 1 |
| Cholesterol (mg): | 141mg | % Refused: | n n% |
| Carbohydrate (g): | 23g | Food Exchanges | |
| Dietary Fiber (g): | 0g | Grain (Starch): | 0 |
| Protein (g): | 5g | Lean Meat: | 1/2 |
| Sodium (mg): | 271mg | Vegetable: | 0 |
| Potassium (mg): | 95mg | Fruit: | 0 |
| Calcium (mg): | 71mg | Non-Fat Milk: | 0 |
| Iron (mg): | 1mg | Fat: | 8 1/2 |
| Zinc (mg): | trace | Other Carbohydrates: | 1 1/2 |
| Vitamin C (mg): | trace | | |
| Vitamin A (i.u.): | 1709IU | | |
| Vitamin A (r.e.): | 486RE | | |

Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories 489 **Calories from Fat:** 379

% Daily Values*

| | |
|--------------------------------|------|
| Total Fat 43g | 66% |
| Saturated Fat 27g | 134% |
| Cholesterol 141mg | 47% |
| Sodium 271mg | 11% |
| Total Carbohydrates 23g | 8% |
| Dietary Fiber 0g | 0% |
| Protein 5g | |
| Vitamin A | 34% |
| Vitamin C | 0% |
| Calcium | 7% |
| Iron | 3% |

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