



Candyland Peppermint Pie



1 slice (1/8th of pie): 202 calories, 4.5g total fat (1.5g sat fat), 250mg sodium, 37g carbs, 0.25g fiber, 24g sugars, 2.5g protein

Green Plan [SmartPoints](#)® value 9*

Blue Plan ([Freestyle](#)™) [SmartPoints](#)® value 9*

Prep: 15 minutes **Cook:** 10 minutes

Chill: 1 hour 30 minutes



Tagged: [Dessert Recipes](#), [Holiday Recipes](#), [Vegetarian Recipes](#), [Four or More Servings](#)

Ingredients

Crust

4 sheets (16 crackers) chocolate graham crackers, broken into pieces
2 tbsp. light whipped butter or light buttery spread (like [Brummel & Brown](#))

Filling

1/2 cup fat-free sweetened condensed milk
1/4 cup fat-free milk
One 4-serving box Jell-O Sugar Free Fat Free Vanilla Instant pudding mix
3 cups Cool Whip Free (thawed)
3 tbsp. mini semi-sweet chocolate chips
2 standard-sized peppermint candy canes or 10 mini candy canes, lightly crushed
Optional topping: Fat Free Reddi-wip

Directions

Preheat oven to 400 degrees. Spray a pie pan with nonstick spray.

In a blender or food processor, grind graham cracker pieces into crumbs. Transfer to a medium bowl.

In a small microwave-safe bowl, microwave butter for 15 seconds, or until melted. Add to the medium bowl and thoroughly mix.

Evenly distribute mixture along the bottom of the pie pan, using your hands or a flat utensil to firmly press and form the crust. Press it into the edges and up along the sides of the pan.

Bake until firm, about 10 minutes. Let cool.

To make the filling, pour condensed milk into a large bowl. Add milk and pudding mix. Whisk until smooth, about 2 minutes. Fold in Cool Whip. Stir in chocolate chips and 3/4ths of the candy cane pieces.

Evenly spread filling into the crust. Refrigerate until completely chilled and set, at least 1 1/2 hours.

Sprinkle with remaining candy cane pieces. Dig in!

MAKES 8 SERVINGS

[SmartPoints](#)® value* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the [SmartPoints](#)® values* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

*The [SmartPoints](#)® values for these recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by Weight Watchers International, Inc., the owner of the [SmartPoints](#)® trademark.

