

Creamy Biscoff Pie

Katrina Adams - Mount Olive, AL
Taste of Home - June/July 2020

Servings: 16

Yield: 2 pies

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

*1 cup Biscoff creamy cookie
spread*

3/4 cup confectioner's sugar

*2 cartons (8 ounce ea)
frozen whipped topping,
thawed*

*2 (6 ounce ea) nine-inch
graham cracker crusts*

*1/4 cup caramel sundae
syrup*

4 Biscoff cookies, crushed

Preparation Time: 20 minutes

In a bowl, beat the cream cheese, cookie spread and confectioner's sugar until combined. Fold in one carton of the whipped topping. Divide between the crusts. Top with the remaining whipped topping.

Drizzle with caramel syrup. Sprinkle with cookie crumbs.

Freeze, covered, until firm, at least four hours.

Per Serving (excluding unknown items): 72 Calories; 5g Fat (61.7% calories from fat); 1g Protein; 6g Carbohydrate; 0g Dietary Fiber; 16mg Cholesterol; 43mg Sodium. Exchanges: 0 Lean Meat; 1 Fat; 1/2 Other Carbohydrates.