



## BAKER'S ONE BOWL Mocha Truffle Pie

READY IN



255 min.

SERVINGS



15

CALORIES



220 kcal

DESSERT

### Ingredients

- 1 cup half-and-half
- 0.3 cup maxwell house international suisse mocha divided
- 6 oz oreo pie crust
- 1 oz baker's semi-sweet chocolate shaved
- 8 oz baker's semi-sweet chocolate
- 2 Tbsp sugar
- 1 tsp vanilla
- 2 cups cool whip whipped topping thawed

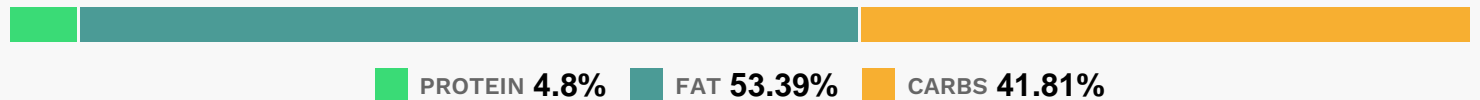
## Equipment

- bowl
- sauce pan
- whisk

## Directions

- Bring half-and-half, 1/4 cup flavored instant coffee and sugar just to boil in saucepan, stirring constantly.
- Remove from heat; pour over broken chocolate in medium bowl.
- Let stand 2 min.
- Whisk until chocolate is completely melted and mixture is well blended.
- Add vanilla; mix well.
- Pour into crust.
- Refrigerate 3 hours.
- Stir remaining flavored instant coffee into COOL WHIP until blended; spread over pie. Refrigerate 1 hour. Top with shaved chocolate.

## Nutrition Facts



## Properties

Glycemic Index:4.67, Glycemic Load:1.12, Inflammation Score:-2, Nutrition Score:4.0308696005655%

## Nutrients (% of daily need)

Calories: 219.85kcal (10.99%), Fat: 13.04g (20.06%), Saturated Fat: 7g (43.77%), Carbohydrates: 22.97g (7.66%), Net Carbohydrates: 21.2g (7.71%), Sugar: 15.36g (17.07%), Cholesterol: 7.24mg (2.41%), Sodium: 76.98mg (3.35%), Alcohol: 0.1g (100%), Alcohol %: 0.21% (100%), Caffeine: 38.4mg (12.8%), Protein: 2.64g (5.27%), Manganese: 0.24mg (12.1%), Copper: 0.23mg (11.55%), Magnesium: 38.6mg (9.65%), Phosphorus: 86.44mg (8.64%), Iron: 1.5mg (8.34%), Fiber: 1.78g (7.11%), Vitamin B2: 0.08mg (4.64%), Potassium: 151.93mg (4.34%), Calcium: 37.79mg (3.78%), Zinc: 0.56mg (3.74%), Selenium: 2.27µg (3.25%), Vitamin B1: 0.05mg (3.05%), Vitamin B3: 0.47mg (2.33%), Folate: 8.81µg (2.2%), Vitamin K: 1.92µg (1.83%), Vitamin A: 73.02IU (1.46%), Vitamin B12: 0.08µg (1.35%), Vitamin E: 0.2mg

(1.31%), Vitamin B5: 0.1mg (1.01%)