

## Best Chocolate Cream Pie Yet

READY IN



45 min.

SERVINGS



8

CALORIES



615 kcal

DESSERT

## Ingredients

- ☐ 8 ounces bittersweet chocolate 70% chopped (Lindt )
- ☐ 2 teaspoons butter
- ☐ 0.3 cup cornstarch
- ☐ 6 large egg yolks
- ☐ 1.3 cups graham cracker crumbs
- ☐ 0.8 cup granulated sugar
- ☐ 2 tablespoons powdered sugar
- ☐ 0.5 teaspoon salt
- ☐ 0.3 cup sugar

- ☐ 2 teaspoons vanilla extract
- ☐ 1.5 cups whipping cream
- ☐ 3.3 cups milk whole 2% fine (I used and it worked )

## Equipment

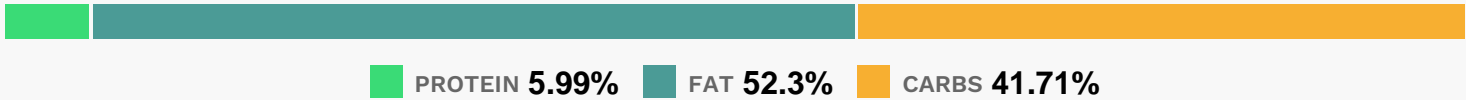
- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ mixing bowl
- ☐ plastic wrap
- ☐ aluminum foil
- ☐ stove
- ☐ pie form

## Directions

- ☐ Preheat oven to 350 degrees F. Rub a 9 inch pie dish with butter. In a bowl, stir together the graham cracker crumbs and sugar.
- ☐ Add the softened butter and stir until mixture it moist. Press into bottom and up sides of pie dish.
- ☐ Bake for 8-10 minutes.
- ☐ Whisk the egg yolks together in a mixing bowl and set the bowl next to stove. In a medium saucepan set over medium-high heat, stir together sugar, cornstarch, and salt, then whisk in the 3 1/4 cups milk. Bring to a simmer.
- ☐ Whisk about 1/2 cup hot milk mixture into the bowl with the egg yolks, then pour the egg yolks back into the saucepan.
- ☐ Whisk and stir until mixture thickens, then continue whisking for another 2-3 minutes.
- ☐ Remove from heat and stir in chocolate, vanilla, and the 2 teaspoons butter.
- ☐ Pour chocolate filling into a medium metal bowl, then set bowl in a larger bowl of ice and cold water and let cool 5 minutes, stirring constantly, until filling reaches room temperature.

☐ Pour filling into prepared crust and cover with plastic wrap or a piece of well-buttered foil, pressing it directly onto surface to prevent skin from forming. Chill until cold, at least 3 hours and up to 1 day. Just before serving (or you can do this as soon as the pie is cold), whip the cream and spread freshly whipped, sweetened cream (or whipped topping) over top.

## Nutrition Facts



## Properties

Glycemic Index:37.77, Glycemic Load:28.21, Inflammation Score:-6, Nutrition Score:12.760434795981%

## Nutrients (% of daily need)

Calories: 614.89kcal (30.74%), Fat: 36.02g (55.42%), Saturated Fat: 20.43g (127.7%), Carbohydrates: 64.63g (21.54%), Net Carbohydrates: 61.85g (22.49%), Sugar: 48.88g (54.31%), Cholesterol: 204.41mg (68.14%), Sodium: 305.07mg (13.26%), Alcohol: 0.34g (100%), Alcohol %: 0.19% (100%), Caffeine: 24.38mg (8.13%), Protein: 9.28g (18.56%), Phosphorus: 278.59mg (27.86%), Vitamin A: 1045.84IU (20.92%), Vitamin B2: 0.34mg (20.14%), Calcium: 197.33mg (19.73%), Manganese: 0.39mg (19.65%), Copper: 0.38mg (18.93%), Selenium: 13.04µg (18.63%), Magnesium: 74.08mg (18.52%), Vitamin D: 2.49µg (16.62%), Iron: 2.8mg (15.55%), Vitamin B12: 0.91µg (15.14%), Zinc: 1.84mg (12.25%), Potassium: 393.01mg (11.23%), Fiber: 2.78g (11.12%), Vitamin B5: 0.95mg (9.52%), Vitamin B1: 0.13mg (8.54%), Vitamin B6: 0.14mg (7.23%), Folate: 26.88µg (6.72%), Vitamin E: 0.99mg (6.57%), Vitamin B3: 0.91mg (4.54%), Vitamin K: 3.94µg (3.76%)