



Black-Bottom Pie

READY IN



45 min.

SERVINGS



8

CALORIES



585 kcal

DESSERT

Ingredients

- 8 servings garnish: chocolate curls
- 1 tablespoon cornstarch
- 4 egg yolks
- 1 envelope gelatin powder unflavored
- 2 cups milk
- 8 servings gingersnap crust
- 3 tablespoons powdered sugar
- 2 tablespoons rum
- 6 ounces semisweet chocolate morsels

- 0.7 cup sugar
- 2 tablespoons water
- 2 cups whipping cream

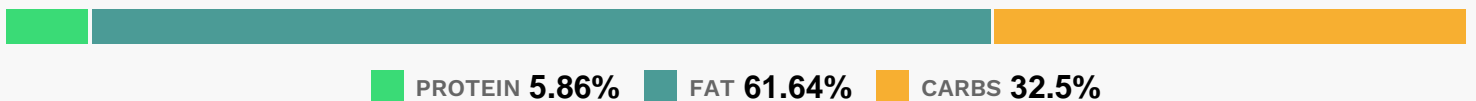
Equipment

- bowl
- sauce pan
- whisk
- hand mixer

Directions

- Stir together 2 tablespoons water and rum in a small bowl.
- Sprinkle gelatin over mixture. Stir mixture, and set aside.
- Combine sugar and cornstarch in a heavy saucepan; gradually whisk in milk and egg yolks. Bring to a boil over medium heat, whisking constantly; boil 1 minute. Stir in gelatin mixture until dissolved.
- Stir together 1 cup custard mixture and morsels until smooth.
- Pour into Gingersnap Crust. Chill 30 minutes or until set. Set aside remaining custard mixture.
- Beat whipping cream at high speed with an electric mixer until foamy; gradually add powdered sugar, beating until soft peaks form.
- Fold 1 cup whipped cream into remaining custard mixture. Spoon over chocolate mixture. Chill pie and remaining whipped cream 2 hours or until pie is set.
- Spread remaining whipped cream over pie.
- Garnish, if desired.

Nutrition Facts



Properties

Glycemic Index:15.39, Glycemic Load:12.72, Inflammation Score:-6, Nutrition Score:10.945217451324%

Nutrients (% of daily need)

Calories: 585.13kcal (29.26%), Fat: 39.94g (61.45%), Saturated Fat: 22.32g (139.49%), Carbohydrates: 47.37g (15.79%), Net Carbohydrates: 45.05g (16.38%), Sugar: 32.46g (36.07%), Cholesterol: 173.09mg (57.7%), Sodium: 134.96mg (5.87%), Alcohol: 1.25g (100%), Alcohol %: 0.79% (100%), Caffeine: 19.15mg (6.38%), Protein: 8.54g (17.09%), Vitamin A: 1114.59IU (22.29%), Phosphorus: 205.02mg (20.5%), Manganese: 0.4mg (19.99%), Vitamin B2: 0.3mg (17.44%), Selenium: 11.56µg (16.51%), Copper: 0.33mg (16.5%), Calcium: 144.56mg (14.46%), Vitamin D: 2.11µg (14.06%), Magnesium: 54.56mg (13.64%), Iron: 2.29mg (12.73%), Vitamin B12: 0.64µg (10.67%), Fiber: 2.32g (9.28%), Potassium: 305.31mg (8.72%), Zinc: 1.29mg (8.61%), Vitamin B1: 0.13mg (8.53%), Vitamin B5: 0.8mg (8.02%), Folate: 30.66µg (7.66%), Vitamin E: 1.04mg (6.93%), Vitamin B6: 0.11mg (5.39%), Vitamin K: 5.3µg (5.05%), Vitamin B3: 0.87mg (4.33%)