



Black Bottom Vanilla Cream Pie

READY IN



45 min.

SERVINGS



8

CALORIES



340 kcal

DESSERT

Ingredients

- ☐ 9 inch baked gingersnap cookie crumb crust
- ☐ 1 tablespoon confectioners' sugar
- ☐ 3 tablespoons cornstarch
- ☐ 1 large eggs
- ☐ 2 large egg yolks
- ☐ 1 cup heavy cream
- ☐ 2.5 cups milk
- ☐ 0.3 teaspoon salt
- ☐ 2 ounces bittersweet chocolate finely chopped

- ☐ 0.8 cup sugar
- ☐ 2 tablespoons butter unsalted
- ☐ 2 teaspoons vanilla extract

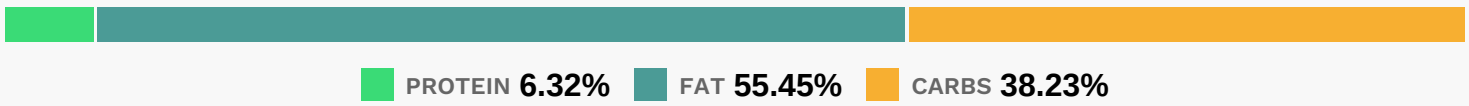
Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ whisk
- ☐ wax paper
- ☐ microwave

Directions

- ☐ Prepare crumb crust. Then combine first 6 ingredients in a medium saucepan, whisking well to blend. Bring to a boil over medium heat, whisking constantly, for about 8 minutes.
- ☐ Remove from heat and stir in the butter and vanilla.
- ☐ Place chopped chocolate in a small microwavable bowl. Microwave at medium power for 1 minute. Stir and repeat. Stir and cook the chocolate 30 seconds more if necessary, or until smooth.
- ☐ Remove 1 cup of custard from saucepan and stir into melted chocolate.
- ☐ Spread chocolate custard evenly in bottom of pie shell. Spoon remaining vanilla custard on top. Cover top of tart with a sheet of wax paper to prevent skin from forming. Chill vanilla cream pie at least 3 hours or overnight.
- ☐ To serve, whip cream and confectioners' sugar until stiff. Spoon or decoratively pipe whipped cream on top of tart.

Nutrition Facts



Properties

Glycemic Index:13.51, Glycemic Load:14.44, Inflammation Score:-4, Nutrition Score:6.4621738908084%

Nutrients (% of daily need)

Calories: 340.04kcal (17%), Fat: 21.15g (32.53%), Saturated Fat: 12.36g (77.28%), Carbohydrates: 32.79g (10.93%), Net Carbohydrates: 32.15g (11.69%), Sugar: 27.82g (30.92%), Cholesterol: 119.87mg (39.96%), Sodium: 136.74mg (5.95%), Alcohol: 0.34g (100%), Alcohol %: 0.28% (100%), Caffeine: 6.1mg (2.03%), Protein: 5.43g (10.85%), Vitamin A: 746.89IU (14.94%), Phosphorus: 146.88mg (14.69%), Vitamin B2: 0.23mg (13.36%), Calcium: 128.05mg (12.81%), Vitamin D: 1.72µg (11.48%), Selenium: 7.47µg (10.68%), Vitamin B12: 0.62µg (10.28%), Magnesium: 25.78mg (6.44%), Vitamin B5: 0.61mg (6.09%), Potassium: 202.42mg (5.78%), Manganese: 0.11mg (5.32%), Copper: 0.1mg (5.22%), Zinc: 0.76mg (5.06%), Vitamin B1: 0.07mg (4.63%), Iron: 0.81mg (4.52%), Vitamin B6: 0.09mg (4.26%), Vitamin E: 0.61mg (4.07%), Folate: 12.44µg (3.11%), Fiber: 0.65g (2.58%), Vitamin K: 1.98µg (1.89%), Vitamin B3: 0.24mg (1.2%)