



Campfire Pie

READY IN



290 min.

SERVINGS



10

CALORIES



943 kcal

DESSERT

Ingredients

- 3 ounces blanched almonds and whole
- 2.5 ounces butter melted
- 5 ounces butter
- 7 ounces butter
- 8 ounces chocolate cookie chunks dark
- 9 ounces ground chocolate cookies dark finely
- 1.5 ounces plus
- 2.5 ounces plus
- 0.1 teaspoon cream of tartar

- 5 ounces egg whites
- 4 sheets gelatin powder
- 5 ounces heavy cream
- 1 pinch salt
- 2 ounces bittersweet chocolate
- 4 ounces semi chocolate chips
- 2 ounces sugar
- 8 ounces sugar
- 4 ounces chocolate unsweetened
- 1.5 teaspoons vanilla extract
- 3 ounces water

Equipment

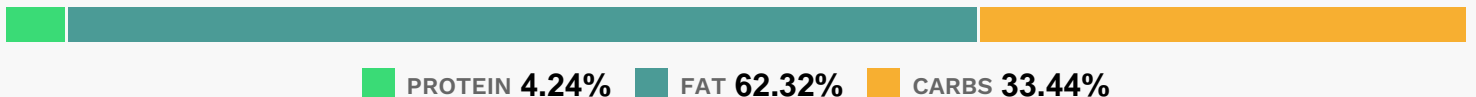
- bowl
- frying pan
- sauce pan
- oven
- double boiler
- hand mixer
- stove
- offset spatula
- candy thermometer

Directions

- Mix cookie crumbs with melted butter and press into the bottom and sides of the pie plate.
- Place piecrust in the freezer for 5 minutes to set.
- Place the cookie chunks, chopped almond ding and semisweet chocolate chips in small bowls on your workstation.

- Spread 2 ounces of the bitter chocolate sauce on the bottom and the sides of the pie crust. Set aside.
- Hydrate the gelatin sheets in a small saucepan. Gently warm the gelatin on the stove until dissolved and set aside.
- Place egg whites, cream of tartar and salt in the bowl of an electric mixer and a whip attachment. In a medium saucepan, bring the sugar, corn syrup and water to a boil. Using a candy thermometer, bring the syrup to 230 degrees F. Start whipping the egg whites on high speed and continue to boil the syrup to 240 degrees F.
- Pour syrup into the egg whites in a thin stream while whipping the egg whites and until all the syrup is incorporated. While continuing to whip, add the gelatin and vanilla. Whip for 1 minute longer.
- Immediately spread 1/3 of the marshmallow on the crust.
- Sprinkle with half the cookie chunks, almond ding and chocolate ships.
- Drizzle 2 ounces of the bitter chocolate sauce over the pie.
- Spread another 1/3 of marshmallow and sprinkle with the remaining cookie chunks, almond ding and chocolate chips and bitter chocolate sauce. Top with the remaining marshmallow and shape the top with dips and swirls using a metal offset spatula. Refrigerate pie for 4 hours or overnight.
- Cut the chilled pie into 8 pieces and place each slice on an ovenproof plate.
- Bake at 400 degrees F for 5 minutes until golden brown.
- Serve immediately.
- Combine the chocolates, corn syrup and butter over a double boiler and gently melt. Stir in cream.
- Mix ingredients in a saute pan and cook over medium heat, stirring frequently, until almonds are toasted and caramel is a light brown.

Nutrition Facts



Properties

Glycemic Index:37.77, Glycemic Load:30.21, Inflammation Score:-8, Nutrition Score:17.473913082934%

Flavonoids

Catechin: 7.29mg, Catechin: 7.29mg, Catechin: 7.29mg, Catechin: 7.29mg Epicatechin: 16.08mg, Epicatechin: 16.08mg, Epicatechin: 16.08mg, Epicatechin: 16.08mg

Nutrients (% of daily need)

Calories: 943.31kcal (47.17%), Fat: 67.82g (104.34%), Saturated Fat: 38.22g (238.88%), Carbohydrates: 81.9g (27.3%), Net Carbohydrates: 75.13g (27.32%), Sugar: 62.23g (69.14%), Cholesterol: 107.29mg (35.76%), Sodium: 461.22mg (20.05%), Alcohol: 0.21g (100%), Alcohol %: 0.13% (100%), Caffeine: 45.76mg (15.25%), Protein: 10.38g (20.76%), Manganese: 1.34mg (66.86%), Copper: 1.09mg (54.67%), Magnesium: 147.07mg (36.77%), Iron: 5.84mg (32.46%), Fiber: 6.77g (27.07%), Vitamin A: 1259.13IU (25.18%), Phosphorus: 243.7mg (24.37%), Vitamin E: 3.57mg (23.78%), Zinc: 2.81mg (18.7%), Vitamin B2: 0.27mg (15.87%), Selenium: 10.22µg (14.59%), Potassium: 483.11mg (13.8%), Calcium: 86.78mg (8.68%), Vitamin B3: 1.56mg (7.79%), Vitamin K: 7.9µg (7.52%), Vitamin B1: 0.11mg (7.32%), Folate: 21.94µg (5.49%), Vitamin B5: 0.37mg (3.72%), Vitamin B12: 0.2µg (3.33%), Vitamin B6: 0.05mg (2.32%), Vitamin D: 0.23µg (1.51%)