



## Chocolate Almond Pie

READY IN



10 min.

SERVINGS



8

CALORIES



1135 kcal

### Ingredients

- 6 ounce chocolate bars with almonds (recommended: hershey)
- 8 inch graham cracker crust
- 1 cup heavy cream
- 16 marshmallows
- 0.5 cup milk
- 1 teaspoon vanilla

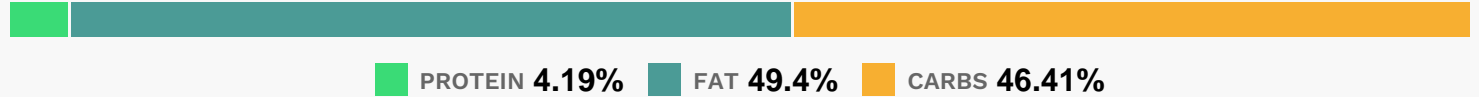
### Equipment

- double boiler

## Directions

- Melt marshmallows and candy bars in milk in double boiler.
- Remove from heat and cool. Whip cream until stiff and fold into cooled mixture.
- Add vanilla.
- Pour into prepared crust and chill. Good as is, or topped with whipped cream.

## Nutrition Facts



## Properties

Glycemic Index:15.19, Glycemic Load:8.86, Inflammation Score:-7, Nutrition Score:21.824782453153%

## Nutrients (% of daily need)

Calories: 1135.11kcal (56.76%), Fat: 62.48g (96.12%), Saturated Fat: 20.84g (130.26%), Carbohydrates: 132.07g (44.02%), Net Carbohydrates: 126.51g (46%), Sugar: 45.6g (50.67%), Cholesterol: 36.09mg (12.03%), Sodium: 830.02mg (36.09%), Alcohol: 0.17g (100%), Alcohol %: 0.09% (100%), Caffeine: 17.01mg (5.67%), Protein: 11.92g (23.85%), Manganese: 2.61mg (130.26%), Iron: 7.01mg (38.96%), Copper: 0.77mg (38.6%), Vitamin K: 39.61µg (37.72%), Phosphorus: 298.19mg (29.82%), Vitamin B3: 5.75mg (28.73%), Folate: 111.83µg (27.96%), Vitamin B2: 0.46mg (26.84%), Vitamin E: 3.55mg (23.68%), Magnesium: 91.83mg (22.96%), Vitamin B1: 0.33mg (22.31%), Fiber: 5.56g (22.25%), Zinc: 2.97mg (19.79%), Potassium: 396.7mg (11.33%), Selenium: 7.29µg (10.41%), Calcium: 103.69mg (10.37%), Vitamin A: 472.02IU (9.44%), Vitamin B6: 0.16mg (7.88%), Vitamin B5: 0.53mg (5.25%), Vitamin D: 0.64µg (4.29%), Vitamin B12: 0.19µg (3.16%)