



Chocolate and Coffee Cream Pie

READY IN



80 min.

SERVINGS



8

CALORIES



668 kcal

DESSERT

Ingredients

- 2 tablespoons butter
- 1 chocolate cookie crust such as oreo pie crust prepared
- 0.3 cup nutella such as nutella
- 2 tablespoons rum / brandy / coffee liqueur
- 0.3 cup plus light
- 10 ounces chocolate dark chopped
- 1 cup heavy cream
- 1.5 cups heavy cream
- 1 tablespoon espresso grounds instant

- 8 servings chocolate puffed rice cereal for garnish
- 1 tablespoon sugar
- 1 teaspoon vanilla extract
- 2 teaspoons vanilla extract

Equipment

- bowl
- whisk
- pot
- hand mixer
- spatula

Directions

- Watch how to make this recipe.
- Heat the cream in a medium saucepot over medium-low heat. When hot, whisk in the corn syrup, butter, coffee liqueur, vanilla and chocolate.
- Mix until all the ingredients are fully incorporated into the cream and the mixture is smooth and silky.
- Remove from the heat and pour into the prepared chocolate cookie crust.
- Place in the refrigerator until completely cooled and set, about 1 hour.
- For the topping: In a large chilled metal bowl, combine the cream, chocolate hazelnut spread, instant espresso, sugar and vanilla. Whip with a hand mixer until stiff peaks form.
- Place the coffee whipped cream topping on top of the filling. Smooth out with a spatula so that all the filling is completely covered with the topping.
- Place in the refrigerator until ready to serve. When ready to serve, top with chocolate puffed rice, slice and serve.

Nutrition Facts



PROTEIN 4.07% **FAT 64.35%** **CARBS 31.58%**

Properties

Glycemic Index:23.93, Glycemic Load:7.02, Inflammation Score:-7, Nutrition Score:13.235217449458%

Nutrients (% of daily need)

Calories: 667.84kcal (33.39%), Fat: 47.82g (73.56%), Saturated Fat: 30.32g (189.49%), Carbohydrates: 52.8g (17.6%), Net Carbohydrates: 48.17g (17.51%), Sugar: 27.4g (30.44%), Cholesterol: 92.63mg (30.88%), Sodium: 62.37mg (2.71%), Alcohol: 1.33g (100%), Alcohol %: 1.06% (100%), Caffeine: 48.63mg (16.21%), Protein: 6.81g (13.61%), Manganese: 0.79mg (39.33%), Copper: 0.72mg (36.23%), Iron: 5.27mg (29.28%), Magnesium: 100.04mg (25.01%), Vitamin A: 1194.88IU (23.9%), Phosphorus: 191.56mg (19.16%), Fiber: 4.63g (18.53%), Vitamin B2: 0.24mg (13.91%), Potassium: 409.32mg (11.69%), Zinc: 1.71mg (11.4%), Selenium: 7.14µg (10.19%), Vitamin E: 1.46mg (9.72%), Calcium: 90.05mg (9%), Folate: 33.23µg (8.31%), Vitamin B1: 0.12mg (8.28%), Vitamin D: 1.19µg (7.93%), Vitamin B3: 1.31mg (6.53%), Vitamin K: 5.42µg (5.16%), Vitamin B12: 0.25µg (4.16%), Vitamin B5: 0.38mg (3.76%), Vitamin B6: 0.05mg (2.39%)