



Chocolate Bar Pie I

READY IN



45 min.

SERVINGS



10

CALORIES



1021 kcal

DESSERT

Ingredients

- 9 inch graham cracker crust prepared
- 1 cup heavy whipping cream
- 18 large marshmallows
- 0.5 cup milk
- 8.7 ounce bars milk chocolate with almonds candy
- 1 teaspoon vanilla extract

Equipment

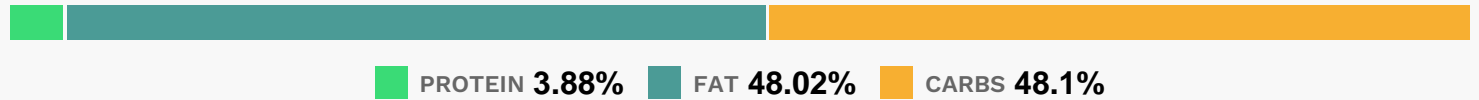
- bowl

sauce pan

Directions

- Break up chocolate almond bars and place in a medium saucepan with marshmallows and milk.
- Place over medium-high heat and stir frequently until chocolate and marshmallows are melted and mixture is smooth.
- Remove from heat and allow to cool.
- In a medium bowl, whip cream until soft peaks form. Fold into cooled chocolate mixture. Gently stir in vanilla extract.
- Pour mixture into crust. Chill before serving.

Nutrition Facts



Properties

Glycemic Index:14.11, Glycemic Load:12.17, Inflammation Score:-6, Nutrition Score:18.500869416024%

Nutrients (% of daily need)

Calories: 1021.04kcal (51.05%), Fat: 55.39g (85.21%), Saturated Fat: 18.31g (114.44%), Carbohydrates: 124.82g (41.61%), Net Carbohydrates: 120.54g (43.83%), Sugar: 48.98g (54.42%), Cholesterol: 28.36mg (9.45%), Sodium: 745.75mg (32.42%), Alcohol: 0.14g (100%), Alcohol %: 0.08% (100%), Caffeine: 16.28mg (5.43%), Protein: 10.07g (20.14%), Manganese: 2.09mg (104.68%), Vitamin K: 35.71µg (34.01%), Vitamin B2: 0.45mg (26.3%), Iron: 4.71mg (26.18%), Vitamin B3: 5.13mg (25.66%), Folate: 101.27µg (25.32%), Copper: 0.5mg (24.9%), Phosphorus: 242.42mg (24.24%), Vitamin E: 3.12mg (20.8%), Vitamin B1: 0.3mg (19.88%), Fiber: 4.28g (17.1%), Magnesium: 66.49mg (16.62%), Zinc: 2.4mg (15.97%), Selenium: 5.83µg (8.33%), Potassium: 286.55mg (8.19%), Calcium: 81.43mg (8.14%), Vitamin A: 371.15IU (7.42%), Vitamin B6: 0.14mg (7.16%), Vitamin B5: 0.4mg (3.97%), Vitamin D: 0.51µg (3.43%), Vitamin B12: 0.1µg (1.73%)