



Chocolate Buttermilk Pie

READY IN



160 min.

SERVINGS



10

CALORIES



441 kcal

DESSERT

Ingredients

- 1 cup buttermilk
- 1.5 cups chocolate chips
- 1 9-inch pre-made deep dish pie crust store-bought ()
- 6 eggs
- 0.3 cup flour all-purpose
- 0.5 teaspoon salt
- 1.5 cups sugar
- 1.5 tablespoons vanilla extract
- 10 servings pre-made whipped cream for garnish

Equipment

- oven
- knife
- whisk
- mixing bowl
- double boiler
- hand mixer
- spatula

Directions

- Watch how to make this recipe.
- Preheat oven to 325 degrees F. Position a rack in the center of the oven.
- Place the chocolate chips in a double boiler and melt over low heat, stirring constantly.
- In a medium bowl, whisk together the sugar, flour, and salt until well combined. In a large mixing bowl, combine the eggs, buttermilk, and vanilla.
- Add the sugar mixture and mix with an electric hand mixer or whisk vigorously. With a rubber spatula, stir the melted chocolate into the batter.
- Pour batter into the piecrust; you will have about 1 cup of left-over batter.
- Place pie in oven on middle rack.
- Bake for 1 hour and 15 minutes to 1 hour and 25 minutes, or until the pie is crisp on top and a knife inserted in the center comes out with just a bit of moist chocolate on it.
- Remove from oven and cool completely.
- Let stand at least 1 hour before serving. If not eating immediately, refrigerate pie. This pie can be served warm or chilled.
- Garnish with store-bought whipped cream just before serving.

Nutrition Facts



PROTEIN 5.27% **FAT 38.43%** **CARBS 56.3%**

Properties

Glycemic Index:23.11, Glycemic Load:23.44, Inflammation Score:-1, Nutrition Score:5.6082608647968%

Nutrients (% of daily need)

Calories: 441.31kcal (22.07%), Fat: 18.98g (29.19%), Saturated Fat: 8.78g (54.85%), Carbohydrates: 62.55g (20.85%), Net Carbohydrates: 62.15g (22.6%), Sugar: 47.37g (52.64%), Cholesterol: 105.41mg (35.14%), Sodium: 259.76mg (11.29%), Alcohol: 0.67g (100%), Alcohol %: 0.6% (100%), Protein: 5.86g (11.72%), Selenium: 11.33µg (16.19%), Vitamin B2: 0.22mg (13.01%), Phosphorus: 96.87mg (9.69%), Folate: 36.91µg (9.23%), Calcium: 73.31mg (7.33%), Manganese: 0.14mg (7.16%), Vitamin B1: 0.1mg (6.67%), Iron: 1.15mg (6.37%), Vitamin B5: 0.61mg (6.1%), Vitamin B12: 0.36µg (6.05%), Vitamin D: 0.86µg (5.76%), Potassium: 182.21mg (5.21%), Vitamin A: 223.26IU (4.47%), Vitamin E: 0.61mg (4.1%), Vitamin B3: 0.8mg (4.02%), Zinc: 0.59mg (3.9%), Vitamin K: 3.66µg (3.49%), Vitamin B6: 0.07mg (3.42%), Magnesium: 10.54mg (2.64%), Copper: 0.05mg (2.58%), Fiber: 0.4g (1.6%)