



Chocolate Candy Pie

READY IN



260 min.

SERVINGS



12

CALORIES



370 kcal

DESSERT

Ingredients

- 1.5 cups chocolate-covered candy assorted chopped for garnish
- 0.3 cup cornstarch
- 3 large egg yolks
- 6 ounce regular graham cracker crumb pie crust
- 1.3 cups heavy cream
- 0.3 teaspoon kosher salt
- 1.8 cups milk
- 0.3 cup sugar
- 1 tablespoon butter unsalted

- 0.3 cup cocoa powder unsweetened
- 1 teaspoon vanilla extract

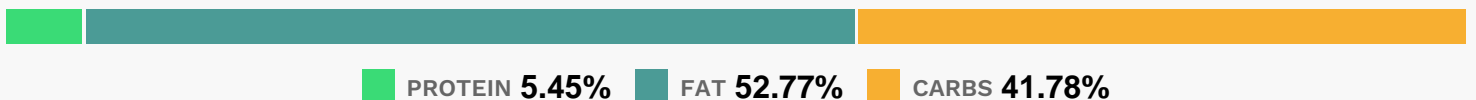
Equipment

- bowl
- sauce pan
- whisk
- plastic wrap
- hand mixer

Directions

- Whisk together the cocoa powder, cornstarch, sugar and salt in a medium saucepan. Gradually whisk in the milk in a slow stream.
- Whisk in the egg yolks.
- Place the mixture over medium heat and cook, whisking constantly, until it just begins to boil, 6 to 7 minutes. Reduce the heat to low and cook, whisking, until thick, about 1 minute.
- Remove from the heat and transfer to a large bowl.
- Whisk in the butter and vanilla. Cover with plastic wrap, pressing directly onto the surface of the pudding to prevent a skin from forming. Cool to room temperature, about 1 hour.
- Fold the chopped candy into the pudding. Whip 3/4 cup of the cream with an electric mixer just until stiff peaks form. Fold a third of the whipped cream into the pudding to lighten it, and then fold in the other two-thirds until no streaks remain.
- Transfer to the pie crust and freeze until firm but not frozen solid, about 3 hours.
- Whip the remaining 1/2 cup cream just until soft peaks form.
- Spread over the pie and garnish decoratively with sliced or chopped candy.

Nutrition Facts



Properties

Glycemic Index:9.01, Glycemic Load:3.54, Inflammation Score:-4, Nutrition Score:5.9799999776094%

Flavonoids

Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg

Nutrients (% of daily need)

Calories: 370.13kcal (18.51%), Fat: 22.12g (34.03%), Saturated Fat: 12.51g (78.19%), Carbohydrates: 39.41g (13.14%), Net Carbohydrates: 38.18g (13.89%), Sugar: 28.15g (31.28%), Cholesterol: 84.24mg (28.08%), Sodium: 193.88mg (8.43%), Alcohol: 0.11g (100%), Alcohol %: 0.12% (100%), Caffeine: 5.9mg (1.97%), Protein: 5.14g (10.28%), Manganese: 0.26mg (12.89%), Phosphorus: 118.27mg (11.83%), Calcium: 115.34mg (11.53%), Vitamin B2: 0.19mg (11.16%), Vitamin A: 548.45IU (10.97%), Vitamin D: 1.04µg (6.9%), Vitamin B12: 0.41µg (6.9%), Selenium: 4.54µg (6.48%), Vitamin E: 0.97mg (6.48%), Copper: 0.11mg (5.4%), Potassium: 181.36mg (5.18%), Iron: 0.9mg (4.99%), Fiber: 1.22g (4.89%), Vitamin K: 5.09µg (4.85%), Magnesium: 18.56mg (4.64%), Vitamin B1: 0.07mg (4.39%), Folate: 17.02µg (4.25%), Zinc: 0.61mg (4.04%), Vitamin B5: 0.35mg (3.54%), Vitamin B6: 0.06mg (2.91%), Vitamin B3: 0.56mg (2.82%)