



Chocolate Caramel Nut Pie

READY IN



45 min.

SERVINGS



10

CALORIES



550 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 0.5 cup butter diced
- ☐ 10 ounces cream cheese softened
- ☐ 8.6 ounce bars chocolate-coated caramel-peanut nougat candy chopped
- ☐ 1 eggs
- ☐ 1 egg white
- ☐ 6 tablespoons flour all-purpose
- ☐ 1.5 cups graham cracker crumbs
- ☐ 2 tablespoons heavy whipping cream

- ☐ 2 ounces chocolate chopped
- ☐ 0.1 teaspoon salt
- ☐ 4 ounces semi chocolate chips
- ☐ 1 ounce chocolate unsweetened chopped
- ☐ 1 teaspoon vanilla extract
- ☐ 0.3 cup sugar white

Equipment

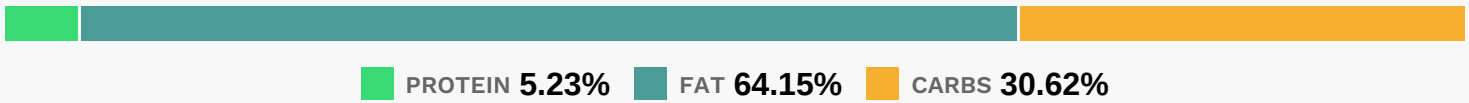
- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ mixing bowl
- ☐ double boiler
- ☐ pie form

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ To Make Crust: In a medium mixing bowl combine graham cracker crumbs, sugar, and melted butter.
- ☐ Mix all together and press mixture firmly into a 9 inch pie pan.
- ☐ To Make Fudge
- ☐ Layer: In a medium mixing bowl combine flour, baking powder, and salt.
- ☐ Mix well. In a double boiler melt semisweet chocolate and unsweetened chocolate together with 1/2 cup butter or margarine, stirring until smooth. Cool slightly.
- ☐ Meanwhile beat sugar, whole egg, and egg white in a medium bowl until slightly thickened. To this mixture add vanilla and cooled chocolate.
- ☐ Mix until well blended. Stir in dry ingredient mixture and mix until just combined.
- ☐ Pour mixture into crust and bake in preheated oven for about 17 minutes, or until just set. Cool on a rack for 10 minutes.
- ☐ Place candy bar slices on this layer.

- ☐ To Make Cream Cheese
- ☐ Layer: In a medium mixing bowl beat cream cheese and sugar until blended.
- ☐ Add egg and vanilla extract and beat until smooth.
- ☐ Spread mixture over candy bars and bake for 15 minutes, or until set. Cool on rack.
- ☐ To Make
- ☐ Garnish: In a small saucepan stir milk chocolate and whipping cream over low heat until smooth.
- ☐ Drizzle over pie. Refrigerate and serve chilled.

Nutrition Facts



Properties

Glycemic Index:45.37, Glycemic Load:17.7, Inflammation Score:-7, Nutrition Score:12.249999853094%

Flavonoids

Catechin: 1.82mg, Catechin: 1.82mg, Catechin: 1.82mg, Catechin: 1.82mg Epicatechin: 4.02mg, Epicatechin: 4.02mg, Epicatechin: 4.02mg, Epicatechin: 4.02mg

Nutrients (% of daily need)

Calories: 550.46kcal (27.52%), Fat: 40g (61.53%), Saturated Fat: 23.14g (144.65%), Carbohydrates: 42.95g (14.32%), Net Carbohydrates: 38.04g (13.83%), Sugar: 23.8g (26.44%), Cholesterol: 74.21mg (24.74%), Sodium: 315.15mg (13.7%), Alcohol: 0.14g (100%), Alcohol %: 0.15% (100%), Caffeine: 35.36mg (11.79%), Protein: 7.34g (14.68%), Manganese: 0.81mg (40.51%), Copper: 0.72mg (35.93%), Iron: 5.15mg (28.62%), Magnesium: 103.85mg (25.96%), Phosphorus: 203.28mg (20.33%), Fiber: 4.91g (19.64%), Vitamin A: 747.45IU (14.95%), Selenium: 9.16µg (13.09%), Zinc: 1.96mg (13.09%), Vitamin B2: 0.2mg (11.95%), Potassium: 361.25mg (10.32%), Calcium: 86.52mg (8.65%), Vitamin B3: 1.21mg (6.06%), Vitamin B1: 0.09mg (6.06%), Vitamin E: 0.82mg (5.47%), Folate: 20.19µg (5.05%), Vitamin K: 4.75µg (4.52%), Vitamin B5: 0.42mg (4.2%), Vitamin B12: 0.22µg (3.62%), Vitamin B6: 0.06mg (2.8%)