



Chocolate-Caramel Pecan Pie

READY IN



265 min.

SERVINGS



8

CALORIES



959 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter
- ☐ 28 caramels
- ☐ 8 oz cream cheese softened
- ☐ 1 large eggs
- ☐ 2 large eggs
- ☐ 1.5 cups pecan halves and pieces
- ☐ 14.1 oz piecrusts refrigerated
- ☐ 0.3 teaspoon salt
- ☐ 1 cup semisweet chocolate morsels

- ☐ 1 cup sugar divided
- ☐ 1 teaspoon vanilla extract
- ☐ 0.5 cup whipping cream divided

Equipment

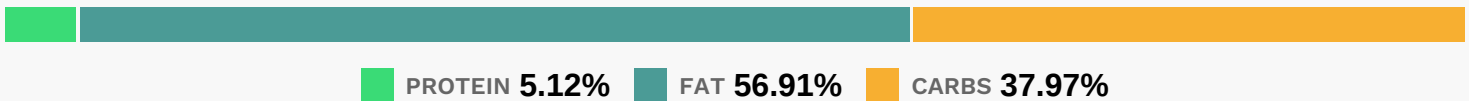
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ hand mixer
- ☐ aluminum foil
- ☐ microwave
- ☐ tart form

Directions

- ☐ Preheat oven to 35
- ☐ Bake pecans in a single layer in a shallow pan 8 to 10 minutes or until toasted, stirring halfway through. Cool completely on a wire rack (about 30 minutes). Increase oven temperature to 42
- ☐ Unroll piecrusts; stack on a lightly floured surface.
- ☐ Roll stacked piecrusts into a 12-inch circle. Fit piecrust into a 10-inch deep-dish tart pan with removable bottom; press into fluted edges. Trim off excess crust along edges. Line piecrust with aluminum foil or parchment paper, and fill with pie weights or dried beans.
- ☐ Place pan on a foil-lined baking sheet.
- ☐ Bake at 425 for 12 minutes.
- ☐ Remove weights and foil, and bake 4 more minutes. Cool completely on baking sheet on a wire rack (about 15 minutes). Reduce oven temperature to 35

- ☐ Microwave chocolate morsels and 1/4 cup cream in a microwave-safe bowl at HIGH 1 minute or until melted and smooth, stirring at 30-second intervals.
- ☐ Beat cream cheese and 1/4 cup sugar at medium speed with an electric mixer 1 to 2 minutes or until smooth.
- ☐ Add 1 egg, beating at low speed just until blended.
- ☐ Add chocolate mixture, beating just until blended. Spoon batter into prepared crust.
- ☐ Microwave caramels, butter, and remaining 1/4 cup cream in a large microwave-safe bowl at HIGH 1 to 2 minutes or until smooth, stirring at 30-second intervals.
- ☐ Whisk together 2 eggs, vanilla, salt, and remaining 3/4 cup sugar; whisk into caramel mixture until blended. Stir in pecans; spoon over chocolate mixture in prepared crust.
- ☐ Bake at 350 for 55 minutes to 1 hour and 5 minutes or until center is almost set, shielding edges with aluminum foil after 45 minutes to prevent excessive browning. Cool completely on a wire rack (about 2 hours).

Nutrition Facts



Properties

Glycemic Index:27.76, Glycemic Load:35.48, Inflammation Score:-7, Nutrition Score:16.883913073851%

Flavonoids

Cyanidin: 2.19mg, Cyanidin: 2.19mg, Cyanidin: 2.19mg, Cyanidin: 2.19mg Delphinidin: 1.49mg, Delphinidin: 1.49mg, Delphinidin: 1.49mg, Delphinidin: 1.49mg Catechin: 1.48mg, Catechin: 1.48mg, Catechin: 1.48mg, Catechin: 1.48mg Epigallocatechin: 1.15mg, Epigallocatechin: 1.15mg, Epigallocatechin: 1.15mg, Epigallocatechin: 1.15mg Epicatechin: 0.17mg, Epicatechin: 0.17mg, Epicatechin: 0.17mg, Epicatechin: 0.17mg Epigallocatechin 3-gallate: 0.47mg, Epigallocatechin 3-gallate: 0.47mg, Epigallocatechin 3-gallate: 0.47mg, Epigallocatechin 3-gallate: 0.47mg

Nutrients (% of daily need)

Calories: 958.71kcal (47.94%), Fat: 61.93g (95.28%), Saturated Fat: 24.55g (153.41%), Carbohydrates: 92.97g (30.99%), Net Carbohydrates: 87.96g (31.98%), Sugar: 58.58g (65.09%), Cholesterol: 134.24mg (44.75%), Sodium: 530.6mg (23.07%), Alcohol: 0.17g (100%), Alcohol %: 0.1% (100%), Caffeine: 19.35mg (6.45%), Protein: 12.53g (25.06%), Manganese: 1.45mg (72.67%), Copper: 0.59mg (29.61%), Phosphorus: 268.81mg (26.88%), Vitamin B2: 0.4mg (23.45%), Vitamin B1: 0.33mg (22.2%), Selenium: 15.01µg (21.44%), Magnesium: 83.82mg (20.96%), Iron: 3.68mg (20.43%), Fiber: 5.01g (20.04%), Vitamin A: 915.81IU (18.32%), Zinc: 2.33mg (15.53%), Calcium: 135.92mg (13.59%), Folate: 53.04µg (13.26%), Potassium: 415.12mg (11.86%), Vitamin B5: 1.16mg (11.58%), Vitamin E: 1.55mg (10.35%), Vitamin B3: 1.88mg (9.42%), Vitamin K: 8.24µg (7.84%), Vitamin B6: 0.15mg (7.42%), Vitamin B12: 0.41µg

(6.84%), Vitamin D: 0.61µg (4.09%)