

DESSERT

Chocolate Cherry Pie

12 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
30 min	20 min	8 min	8	\$0.81	340 kcal



The recipe Chocolate Cherry Pie can be made in about 30 minutes. This recipe makes 8 servings with 340 calories, 3g of protein, and 21g of fat each. For 81 cents per serving, this recipe covers 4% of your daily requirements of vitamins and minerals. It works well as a dessert.

Ingredients

☐ ½ cup butter, softened	☐ 2 eggs
☐ 8 maraschino cherries, garnish	☐ ¼ teaspoon salt
☐ 1 ounce unsweetened chocolate, chopped	☐ 1 teaspoon vanilla extract
☐ 11/3 cups vanilla wafer crumbs	☐ 2 cups whipped cream, garnish
☐ ¾ cup white sugar	

EQUIPMENT Bowl, Oven, Microwave, Pie form

Method

- 1 Preheat oven to 375 degrees F (190 degrees C.) In a medium bowl, combine crumbs, and 1/4 cup softened butter. Press onto the bottom and sides of an 8 inch pie pan.
- 2 Bake in preheated oven for 8 minutes. Cool.
- 3 In a microwave-safe bowl, microwave chocolate until melted. Stir occasionally until chocolate is smooth. Set aside. In a large bowl, cream 1/2 cup butter and sugar until light and fluffy. Blend in melted chocolate, salt and vanilla.
- 4 Add eggs, one at a time, beating 5 minutes for each egg. Stir in chopped cherries.
- 5 Spread into cooled crust. Chill 4 hours.
- 6 Before serving, garnish pie with whipped cream and maraschino cherries.

Nutrition per serving

340

KCAL

3 g

PROTEIN

21 g

FAT

37 g

CARBS

Saturated Fat

11.9 g · 74% of daily needs

Fibre

1 g · 4% of daily needs

Sugar

27.8 g · 31% of daily needs

Sodium

256 mg · 11% of daily needs

Cholesterol

83 mg · 28% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/chocolate-cherry-pie-142252