



Chocolate Chess Pie

READY IN



45 min.

SERVINGS



6

CALORIES



532 kcal

DESSERT

Ingredients

- ☐ 1 cup brown sugar packed
- ☐ 0.5 cup butter
- ☐ 2 eggs beaten
- ☐ 1 teaspoon flour all-purpose
- ☐ 1 tablespoon milk
- ☐ 1 9-inch pie crust
- ☐ 0.5 cup sugar
- ☐ 1 teaspoon vanilla extract
- ☐ 6 servings garnish: whipped cream

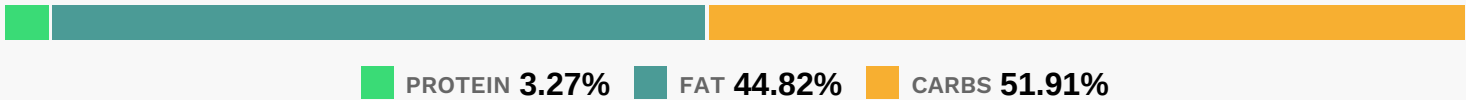
Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ oven

Directions

- ☐ Melt butter and chocolate in a small saucepan over low heat; set aside.
- ☐ Combine sugars, eggs, milk, flour and vanilla in a medium bowl. Gradually add chocolate mixture, beating constantly.
- ☐ Pour into unbaked pie crust; bake at 325 for 40 to 45 minutes.
- ☐ Let cool before serving.
- ☐ Garnish, if desired.

Nutrition Facts



Properties

Glycemic Index:48.02, Glycemic Load:12.28, Inflammation Score:-4, Nutrition Score:5.1139129763064%

Nutrients (% of daily need)

Calories: 532.49kcal (26.62%), Fat: 26.9g (41.38%), Saturated Fat: 13.78g (86.12%), Carbohydrates: 70.1g (23.37%), Net Carbohydrates: 69.26g (25.18%), Sugar: 52.95g (58.83%), Cholesterol: 100.09mg (33.36%), Sodium: 290.72mg (12.64%), Alcohol: 0.23g (100%), Alcohol %: 0.22% (100%), Protein: 4.41g (8.83%), Vitamin A: 597.41IU (11.95%), Selenium: 7.38µg (10.54%), Manganese: 0.18mg (8.98%), Vitamin B2: 0.14mg (8.41%), Folate: 31.95µg (7.99%), Iron: 1.42mg (7.86%), Vitamin B1: 0.1mg (6.99%), Phosphorus: 67.31mg (6.73%), Calcium: 58.94mg (5.89%), Vitamin E: 0.79mg (5.24%), Vitamin B3: 0.99mg (4.94%), Vitamin B5: 0.46mg (4.58%), Vitamin K: 3.92µg (3.74%), Potassium: 120.13mg (3.43%), Fiber: 0.84g (3.37%), Vitamin B12: 0.19µg (3.23%), Vitamin B6: 0.06mg (3.08%), Magnesium: 11.55mg (2.89%), Copper: 0.06mg (2.78%), Zinc: 0.4mg (2.7%), Vitamin D: 0.34µg (2.3%)