



Chocolate Chip Butterscotch Pie

READY IN



215 min.

SERVINGS



6

CALORIES



829 kcal

DESSERT

Ingredients

- ☐ 2 tablespoons butter
- ☐ 6 ounce pre-made chocolate cookie pie crust (recommended: Oreo or Keebler)
- ☐ 0.3 cup plus light
- ☐ 0.3 cup heavy cream
- ☐ 1.5 cups heavy cream
- ☐ 0.5 cup brown sugar light
- ☐ 8 ounces mascarpone cheese
- ☐ 0.5 cup mini-chocolate chips
- ☐ 1 pinch salt

- ☐ 0.5 cup sugar
- ☐ 1 teaspoon vanilla extract

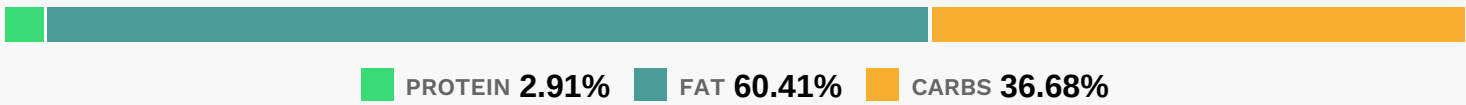
Equipment

- ☐ bowl
- ☐ whisk
- ☐ pot

Directions

- ☐ Watch how to make this recipe.
- ☐ For the butterscotch sauce: melt the butter in a sauce pot over medium-high heat.
- ☐ Add the brown sugar, corn syrup, and salt. Bring to a simmer and stir until golden amber in color, about 10 to 15 minutes.
- ☐ Remove from heat and slowly stir in the cream.
- ☐ Remove from the heat and set aside to cool.
- ☐ For the filling: add the mascarpone cheese and the heavy cream to a large bowl and whisk until combined.
- ☐ Add the sugar, vanilla, and salt.
- ☐ Whisk until soft peaks form, then fold in the chocolate chips.
- ☐ Pour the filling into the crust, smoothing out the pie surface. Refrigerate for at least 3 hours and serve drizzled with butterscotch sauce.

Nutrition Facts



Properties

Glycemic Index:23.18, Glycemic Load:13.71, Inflammation Score:-7, Nutrition Score:5.492608687152%

Nutrients (% of daily need)

Calories: 829.45kcal (41.47%), Fat: 56.47g (86.88%), Saturated Fat: 33.04g (206.53%), Carbohydrates: 77.15g (25.72%), Net Carbohydrates: 76.64g (27.87%), Sugar: 64.15g (71.28%), Cholesterol: 126.27mg (42.09%), Sodium:

233.9mg (10.17%), Alcohol: 0.23g (100%), Alcohol %: 0.14% (100%), Protein: 6.13g (12.25%), Vitamin A: 1666.24IU (33.32%), Calcium: 127.88mg (12.79%), Vitamin B2: 0.19mg (11.25%), Phosphorus: 81.28mg (8.13%), Vitamin D: 1.11µg (7.4%), Vitamin B1: 0.1mg (6.99%), Iron: 1.04mg (5.76%), Folate: 22.94µg (5.74%), Vitamin E: 0.75mg (4.98%), Potassium: 170.64mg (4.88%), Vitamin B3: 0.76mg (3.82%), Magnesium: 15.05mg (3.76%), Selenium: 2.55µg (3.64%), Vitamin K: 2.55µg (2.43%), Vitamin B5: 0.21mg (2.07%), Fiber: 0.51g (2.04%), Vitamin B12: 0.12µg (1.98%), Zinc: 0.24mg (1.61%), Vitamin B6: 0.03mg (1.61%)