



## Chocolate Chip Pecan Pie by CRISCO®

 Dairy Free

READY IN



45 min.

SERVINGS



8

CALORIES



1550 kcal

DESSERT

### Ingredients

- 3 tablespoons butter melted
- 1 cup plus light
- 4 eggs
- 2 cups pecans
- 9 inch pie crust dough
- 0.3 teaspoon salt
- 0.5 cup bittersweet chocolate
- 1 cup sugar

1 teaspoon vanilla

## Equipment

bowl

oven

hand mixer

aluminum foil

## Directions

Prepare Classic CRISCO® Pie Crust recipe. Do not bake.

Heat oven to 375 degrees.

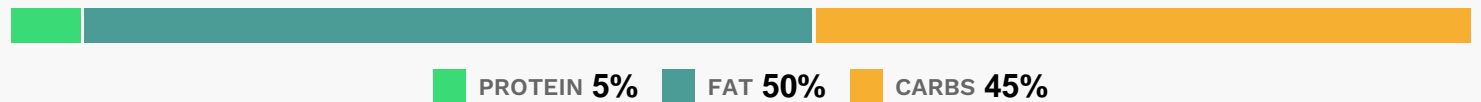
For filling, beat eggs in large bowl at low speed of electric mixer until blended. Stir in sugar, corn syrup, butter, vanilla and salt with spoon until blended. Stir in nuts and chocolate chips.

Pour into unbaked pie crust.

Bake at 375 degrees F for 55 to 60 minutes or until set. Cover edge with foil, if necessary, to prevent overbrowning.

Cool to room temperature before serving. Refrigerate leftover pie.

## Nutrition Facts



## Properties

Glycemic Index:12.39, Glycemic Load:23.78, Inflammation Score:-7, Nutrition Score:24.409130587526%

## Flavonoids

Cyanidin: 2.66mg, Cyanidin: 2.66mg, Cyanidin: 2.66mg, Cyanidin: 2.66mg Delphinidin: 1.8mg, Delphinidin: 1.8mg, Delphinidin: 1.8mg, Delphinidin: 1.8mg Catechin: 1.79mg, Catechin: 1.79mg, Catechin: 1.79mg, Catechin: 1.79mg Epigallocatechin: 1.39mg, Epigallocatechin: 1.39mg, Epigallocatechin: 1.39mg, Epigallocatechin: 1.39mg Epicatechin: 0.2mg, Epicatechin: 0.2mg, Epicatechin: 0.2mg, Epicatechin: 0.2mg Epigallocatechin 3-gallate: 0.57mg, Epigallocatechin 3-gallate: 0.57mg, Epigallocatechin 3-gallate: 0.57mg, Epigallocatechin 3-gallate: 0.57mg

## Nutrients (% of daily need)

Calories: 1550.13kcal (77.51%), Fat: 87.15g (134.08%), Saturated Fat: 23.86g (149.14%), Carbohydrates: 176.47g (58.82%), Net Carbohydrates: 167.6g (60.94%), Sugar: 62.83g (69.81%), Cholesterol: 82.5mg (27.5%), Sodium: 1101.49mg (47.89%), Alcohol: 0.17g (100%), Alcohol %: 0.06% (100%), Caffeine: 9.41mg (3.14%), Protein: 19.62g (39.24%), Manganese: 2.26mg (113.08%), Vitamin B1: 0.82mg (54.68%), Folate: 173.34µg (43.33%), Iron: 7.57mg (42.03%), Fiber: 8.88g (35.5%), Vitamin B3: 6.48mg (32.38%), Selenium: 21.89µg (31.27%), Vitamin B2: 0.53mg (31.04%), Copper: 0.62mg (31.01%), Phosphorus: 303.79mg (30.38%), Magnesium: 86.23mg (21.56%), Zinc: 2.9mg (19.32%), Vitamin K: 18.14µg (17.28%), Vitamin B5: 1.5mg (14.99%), Vitamin E: 1.84mg (12.27%), Potassium: 415.99mg (11.89%), Vitamin B6: 0.21mg (10.31%), Calcium: 86.64mg (8.66%), Vitamin A: 328.17IU (6.56%), Vitamin B12: 0.22µg (3.68%), Vitamin D: 0.44µg (2.93%)