



Chocolate Chip Pie

READY IN



60 min.

SERVINGS



20

CALORIES



656 kcal

DESSERT

Ingredients

- 1.3 teaspoons double-acting baking powder
- 1 teaspoon baking soda
- 0.3 cup confectioners' sugar
- 3 large eggs
- 2.8 cups flour all-purpose
- 0.5 cup granulated sugar
- 4 cups heavy cream
- 1.5 cups brown sugar light packed
- 1.5 teaspoons salt

- 0.3 cup semi chocolate chips miniature
- 3 cups semi chocolate chips
- 1 cup butter unsalted softened (2-sticks)
- 1 tablespoon vanilla extract
- 2 cups walnuts chopped

Equipment

- bowl
- oven
- wire rack
- hand mixer
- aluminum foil
- spatula

Directions

- Watch how to make this recipe.
- Preheat oven to 350 degrees F. Grease 2 (9-inch) pie plates; set aside.
- In a large bowl, sift together the flour, salt, baking soda, and baking powder. In the bowl of an electric mixer, cream together butter, brown sugar, and granulated sugar.
- Add the eggs, 1 at a time, beating until incorporated. Beat in the vanilla.
- Add flour mixture, a little at a time, and mix until fully combined. Fold in the 3 cups chocolate chips and, if desired, the walnuts. Divide the dough between the prepared pie plates and smooth the tops with a spatula.
- Bake about 30 minutes or until pies are golden and slightly firm to the touch but still soft. If the pies begin to darken too much before they are baked through, cover with foil and continue baking.
- Let pies cool completely on a wire rack.
- While the pies cool, whip the cream and confectioners' sugar until soft peaks form (tips curl). Fold in the chocolate chips. Refrigerate whipped cream until ready to use.
- Spread the whipped cream over the pies and serve.

Nutrition Facts

PROTEIN 4.68% FAT 62.57% CARBS 32.75%

Properties

Glycemic Index:12.85, Glycemic Load:13.21, Inflammation Score:-7, Nutrition Score:12.987391378569%

Flavonoids

Cyanidin: 0.32mg, Cyanidin: 0.32mg, Cyanidin: 0.32mg, Cyanidin: 0.32mg

Nutrients (% of daily need)

Calories: 656.27kcal (32.81%), Fat: 46.39g (71.37%), Saturated Fat: 24.36g (152.23%), Carbohydrates: 54.65g (18.22%), Net Carbohydrates: 51g (18.55%), Sugar: 35.32g (39.24%), Cholesterol: 107.89mg (35.96%), Sodium: 288.71mg (12.55%), Alcohol: 0.22g (100%), Alcohol %: 0.19% (100%), Caffeine: 25.76mg (8.59%), Protein: 7.8g (15.6%), Manganese: 0.93mg (46.47%), Copper: 0.61mg (30.3%), Vitamin A: 1041.18IU (20.82%), Magnesium: 81.09mg (20.27%), Phosphorus: 188.29mg (18.83%), Iron: 3.36mg (18.68%), Selenium: 13µg (18.57%), Fiber: 3.65g (14.58%), Vitamin B2: 0.25mg (14.51%), Vitamin B1: 0.2mg (13.17%), Folate: 48.85µg (12.21%), Zinc: 1.5mg (10.02%), Calcium: 99.59mg (9.96%), Potassium: 321.26mg (9.18%), Vitamin B3: 1.46mg (7.29%), Vitamin D: 1.08µg (7.21%), Vitamin E: 1.05mg (6.99%), Vitamin B6: 0.12mg (5.86%), Vitamin B5: 0.5mg (5.03%), Vitamin K: 4.86µg (4.63%), Vitamin B12: 0.22µg (3.6%)