



Chocolate Cinnamon Cream Pie

READY IN



300 min.

SERVINGS



8

CALORIES



541 kcal

DESSERT

Ingredients

- ☐ 6 ounces bittersweet chocolate 60% (no more than cacao if marked)
- ☐ 8 servings bittersweet chocolate 4-inch-thick chunk (3-to)
- ☐ 0.5 teaspoon cinnamon
- ☐ 5 tablespoons powdered sugar
- ☐ 2 tablespoons cornstarch
- ☐ 2 large egg yolk
- ☐ 1.5 cups graham cracker crumbs (from twelve 5-by)
- ☐ 1.5 cups cup heavy whipping cream chilled
- ☐ 0.3 cup brown sugar light divided packed

- ☐ 0.1 teaspoon salt
- ☐ 2 tablespoons sugar
- ☐ 0.5 stick butter unsalted cut into tablespoons
- ☐ 1 teaspoon vanilla extract pure
- ☐ 2 large eggs whole
- ☐ 2 cups milk whole

Equipment

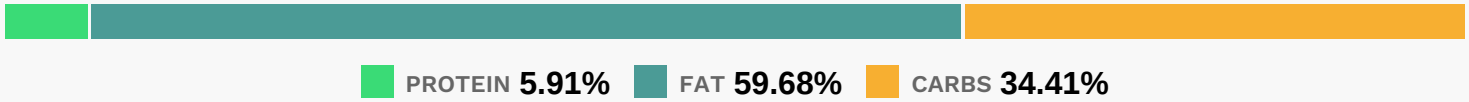
- ☐ bowl
- ☐ paper towels
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ sieve
- ☐ plastic wrap
- ☐ hand mixer
- ☐ aluminum foil
- ☐ microwave
- ☐ peeler

Directions

- ☐ Preheat oven to 350°F with rack in middle.
- ☐ Stir together all crust ingredients. Press over bottom and up side of a 9-inch pie plate.
- ☐ Bake until set, 12 to 15 minutes, then cool.
- ☐ Melt chocolate in a large bowl.
- ☐ Stir together cornstarch and 2 tablespoons brown sugar in a small bowl.
- ☐ Whisk together whole eggs and yolks in another bowl, then whisk in cornstarch mixture.
- ☐ Stir together milk, cream, salt, and remaining brown sugar in a heavy medium saucepan and bring just to a boil over medium heat.

- ☐ Pour half of milk mixture into egg mixture in a slow stream, whisking, then pour egg mixture into remaining milk mixture. Bring to a boil over medium-low heat, whisking constantly, then boil, whisking, 1 minute.
- ☐ Remove from heat and whisk in butter and vanilla. Strain through a fine-mesh sieve into melted chocolate and whisk to combine.
- ☐ Transfer hot filling to crust and chill, its surface covered with parchment, until filling is cold, about 3 hours.
- ☐ Beat cream with confectioners sugar and cinnamon using an electric mixer until it holds stiff peaks. Spoon over chilled filling.
- ☐ Hold chocolate in your hands (or microwave on low power in 10-second intervals) until surface softens slightly. Using a vegetable peeler (preferably Y-shaped), “peel” large chocolate curls onto a paper towel. If curls are too brittle or don’t form easily, rewarm chocolate just until surface softens.
- ☐ Sprinkle curls on pie.
- ☐ •Crust can be baked 2 days ahead and kept, loosely covered with foil (once cool), at room temperature. •Pie can be chilled, loosely covered with plastic wrap (once cold), up to 1 day.

Nutrition Facts



Properties

Glycemic Index:23.39, Glycemic Load:11.66, Inflammation Score:-6, Nutrition Score:10.73956523123%

Nutrients (% of daily need)

Calories: 541.4kcal (27.07%), Fat: 36.22g (55.72%), Saturated Fat: 20.97g (131.09%), Carbohydrates: 46.99g (15.66%), Net Carbohydrates: 44.59g (16.22%), Sugar: 32.95g (36.61%), Cholesterol: 166.67mg (55.56%), Sodium: 201.08mg (8.74%), Alcohol: 0.17g (100%), Alcohol %: 0.12% (100%), Caffeine: 19.15mg (6.38%), Protein: 8.06g (16.13%), Phosphorus: 220.95mg (22.09%), Vitamin A: 1071.58IU (21.43%), Vitamin B2: 0.3mg (17.69%), Manganese: 0.33mg (16.72%), Selenium: 10.87µg (15.53%), Magnesium: 61.79mg (15.45%), Copper: 0.31mg (15.41%), Calcium: 153.96mg (15.4%), Iron: 2.53mg (14.05%), Vitamin D: 1.97µg (13.14%), Vitamin B12: 0.65µg (10.78%), Zinc: 1.53mg (10.17%), Fiber: 2.4g (9.6%), Potassium: 325.27mg (9.29%), Vitamin B5: 0.75mg (7.47%), Vitamin B1: 0.1mg (6.6%), Vitamin E: 0.98mg (6.53%), Vitamin B6: 0.12mg (5.83%), Folate: 21.42µg (5.36%), Vitamin B3: 0.9mg (4.51%), Vitamin K: 3.81µg (3.63%)