



Chocolate-Covered Cherry Pie

READY IN



65 min.

SERVINGS



8

CALORIES



648 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon almond extract
- ☐ 0.3 cup butter cut into pieces
- ☐ 21 oz cherry pie filling canned
- ☐ 9 inch chocolate crumb piecrust
- ☐ 8 oz cream cheese softened
- ☐ 1 large eggs
- ☐ 16 maraschino cherries with stems
- ☐ 0.3 cup powdered sugar
- ☐ 2 cups semisweet chocolate morsels

- ☐ 2 cups non-dairy whipped topping thawed
- ☐ 0.5 cup whipping cream

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ hand mixer
- ☐ wax paper
- ☐ microwave

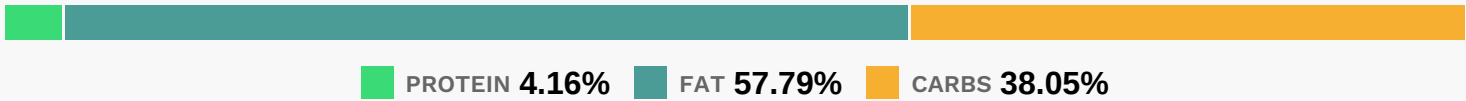
Directions

- ☐ Preheat oven to 350 degrees. Microwave chocolate morsels and cream in a glass bowl on medium for 1 to 2 minutes or until chocolate begins to melt.
- ☐ Whisk in butter until smooth.
- ☐ Let cool, whisking occasionally, for 5 to 10 minutes or until mixture is a spreadable consistency.
- ☐ Spoon half of chocolate mixture into pie-crust. Cover and chill remaining chocolate mixture. Spoon cherry pie filling evenly over chocolate mixture in pie-crust.
- ☐ Place pie on a baking sheet; set aside.
- ☐ Beat together cream cheese, sugar, egg and almond extract at medium speed with an electric mixer until smooth.
- ☐ Pour evenly over cherry pie filling. (The pie shell will be full, but it will not overflow when you bake it.)
- ☐ Bake for 30 minutes or until center is set.
- ☐ Remove pie from oven and cool on a wire rack. Cover and chill for 8 hours.
- ☐ Microwave reserved chocolate mixture at medium power for 1 minute. Stir until spreadable. Dip cherries in chocolate mixture and let them firm up on a sheet of wax paper for 15 minutes

before decorating pie.

- ☐
- Spread remaining chocolate evenly over top of pie. Spoon 8 dollops of whipped topping around outer edge; place 2 cherries in each dollop.

Nutrition Facts



Properties

Glycemic Index:9.63, Glycemic Load:0.42, Inflammation Score:-7, Nutrition Score:11.293913125992%

Nutrients (% of daily need)

Calories: 648.04kcal (32.4%), Fat: 41.87g (64.41%), Saturated Fat: 25.18g (157.39%), Carbohydrates: 62.03g (20.68%), Net Carbohydrates: 57.61g (20.95%), Sugar: 32.08g (35.64%), Cholesterol: 87.02mg (29.01%), Sodium: 193.92mg (8.43%), Alcohol: 0.04g (100%), Alcohol %: 0.03% (100%), Caffeine: 38.7mg (12.9%), Protein: 6.77g (13.55%), Copper: 0.65mg (32.45%), Manganese: 0.63mg (31.26%), Magnesium: 91.45mg (22.86%), Vitamin A: 1003.85IU (20.08%), Phosphorus: 199.33mg (19.93%), Iron: 3.33mg (18.49%), Fiber: 4.42g (17.67%), Selenium: 9.45µg (13.5%), Potassium: 420.01mg (12%), Vitamin B2: 0.18mg (10.68%), Zinc: 1.54mg (10.26%), Calcium: 97.38mg (9.74%), Vitamin E: 0.98mg (6.5%), Vitamin K: 5.58µg (5.31%), Vitamin B5: 0.49mg (4.9%), Vitamin B12: 0.27µg (4.54%), Vitamin B6: 0.08mg (3.95%), Vitamin B1: 0.06mg (3.83%), Vitamin C: 2.77mg (3.36%), Vitamin B3: 0.61mg (3.07%), Folate: 11.84µg (2.96%), Vitamin D: 0.36µg (2.42%)