



Chocolate Cream Pie

READY IN



45 min.

SERVINGS



10

CALORIES



589 kcal

DESSERT

Ingredients

- ☐ 8 ounces bittersweet chocolate plus more for grating over pie roughly chopped
- ☐ 6 tablespoons butter melted cut into small cubes
- ☐ 32 chocolate wafers such as nabisco famous for 1 1/3 cups cookie crumbs (such as Nabisco Famous Chocolate Wafers, enough)
- ☐ 0.3 cup cornstarch
- ☐ 6 large egg yolks
- ☐ 3.3 cups milk
- ☐ 0.5 teaspoon salt
- ☐ 0.3 cup slivered almonds

- ☐ 1 cup sugar divided
- ☐ 2 teaspoons vanilla extract
- ☐ 1.5 cups whipping cream

Equipment

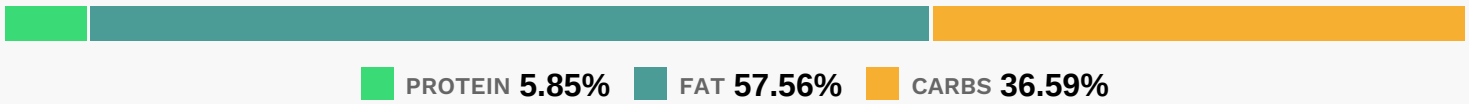
- ☐ food processor
- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ plastic wrap
- ☐ hand mixer
- ☐ wooden spoon
- ☐ kitchen thermometer

Directions

- ☐ Preheat oven to 350°F.
- ☐ In a food processor, pulse cookies until finely ground.
- ☐ Transfer to a medium bowl; set aside. To processor, add almonds and 3 tbsp. sugar and pulse until almonds have texture of coarse meal (be careful not to grind them into nut butter).
- ☐ Add ground nuts to cookies and stir in 6 tbsp. melted butter. Press into bottom and sides of a 9-in. deep-dish pie plate (crust should be fairly thick).
- ☐ Bake on center rack 15 minutes; let cool.
- ☐ Put egg yolks in a medium bowl and beat to blend; set aside. In a medium saucepan over medium-high heat, stir together milk, 3/4 cup sugar, cornstarch, and salt. Bring to a gentle simmer, stirring constantly (mixture will begin to thicken). Reduce heat to medium.
- ☐ Whisking constantly, pour 1/2 cup hot milk mixture into egg yolks, then pour egg-milk mixture into saucepan. Bring to a simmer (about 190 on an instant-read thermometer), stirring constantly with a wooden spoon (it will thicken noticeably).
- ☐ Remove from heat and stir in chocolate, vanilla, and 2 tbsp. butter.

- ☐
- Pour chocolate filling into a medium metal bowl, then set bowl in a larger bowl of ice and cold water and let cool 5 minutes, stirring constantly, until filling reaches room temperature.
- ☐
- Pour filling into prepared crust and cover with plastic wrap, pressing it directly onto surface (to prevent a skin from forming). Chill until cold, at least 3 hours and up to 1 day.
- ☐
- Just before serving, combine cream and remaining 1 tbsp. sugar in a chilled bowl. With an electric mixer on high speed, beat cream until medium peaks form.
- ☐
- Spread whipped cream in a thick dome over chocolate filling. Grate chocolate over pie.

Nutrition Facts



Properties

Glycemic Index:21.76, Glycemic Load:21.99, Inflammation Score:-6, Nutrition Score:12.609999993656%

Flavonoids

Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Isorhamnetin: 0.09mg, Isorhamnetin: 0.09mg, Isorhamnetin: 0.09mg, Isorhamnetin: 0.09mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 588.82kcal (29.44%), Fat: 38.22g (58.8%), Saturated Fat: 20.93g (130.78%), Carbohydrates: 54.65g (18.22%), Net Carbohydrates: 51.71g (18.8%), Sugar: 40.64g (45.16%), Cholesterol: 179.82mg (59.94%), Sodium: 329.18mg (14.31%), Alcohol: 0.28g (100%), Alcohol %: 0.17% (100%), Caffeine: 21.42mg (7.14%), Protein: 8.74g (17.47%), Manganese: 0.53mg (26.51%), Phosphorus: 244.69mg (24.47%), Copper: 0.43mg (21.26%), Vitamin A: 1023.94IU (20.48%), Vitamin B2: 0.34mg (20.06%), Magnesium: 72.7mg (18.18%), Selenium: 11.73µg (16.76%), Calcium: 166.4mg (16.64%), Iron: 2.68mg (14.89%), Vitamin E: 2.02mg (13.47%), Vitamin D: 1.99µg (13.3%), Vitamin B12: 0.76µg (12.61%), Fiber: 2.95g (11.78%), Zinc: 1.58mg (10.54%), Potassium: 363mg (10.37%), Vitamin B5: 0.86mg (8.59%), Vitamin B1: 0.12mg (8.24%), Folate: 27.18µg (6.79%), Vitamin B6: 0.12mg (5.97%), Vitamin B3: 0.99mg (4.92%), Vitamin K: 4.13µg (3.94%)