



Chocolate Cream Pie

READY IN



518 min.

SERVINGS



12

CALORIES



875 kcal

DESSERT

Ingredients

- 0.5 cup milk
- 1.5 cups marshmallows miniature
- 8 ounces chocolate chopped
- 1 cup whipping cream (heavy)
- 9 inch pie crust dough

Equipment

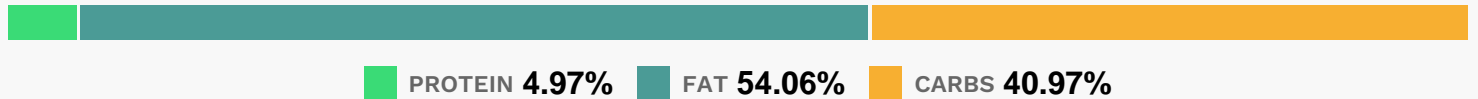
- bowl
- sauce pan

hand mixer

Directions

- Heat milk, marshmallows and chocolate in 3-quart saucepan over low heat, stirring constantly, until chocolate and marshmallows are melted and blended. Refrigerate about 20 minutes, stirring occasionally until mixture mounds slightly when dropped from a spoon.
- Beat whipping cream in chilled medium bowl with electric mixer on high speed until soft peaks form. Fold chocolate mixture into whipped cream.
- Pour into pie shell. Refrigerate uncovered about 8 hours or until set.
- Garnish with milk chocolate curls and whipped cream if desired. Immediately refrigerate any remaining pie after serving.

Nutrition Facts



Properties

Glycemic Index:11.76, Glycemic Load:7.67, Inflammation Score:-5, Nutrition Score:12.705217419111%

Nutrients (% of daily need)

Calories: 874.73kcal (43.74%), Fat: 53.07g (81.64%), Saturated Fat: 20.79g (129.92%), Carbohydrates: 90.46g (30.15%), Net Carbohydrates: 85.67g (31.15%), Sugar: 14.4g (16%), Cholesterol: 23.63mg (7.88%), Sodium: 630.74mg (27.42%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 12.47mg (4.16%), Protein: 10.99g (21.97%), Manganese: 0.76mg (37.87%), Vitamin B1: 0.43mg (28.4%), Folate: 106.42µg (26.61%), Iron: 4.46mg (24.75%), Vitamin B3: 4.2mg (21.02%), Vitamin B2: 0.35mg (20.69%), Fiber: 4.8g (19.18%), Phosphorus: 158.05mg (15.81%), Selenium: 9.97µg (14.25%), Vitamin K: 12.81µg (12.2%), Magnesium: 46.59mg (11.65%), Copper: 0.23mg (11.47%), Vitamin B5: 0.71mg (7.1%), Zinc: 1.05mg (7%), Potassium: 234.71mg (6.71%), Vitamin A: 309.52IU (6.19%), Vitamin E: 0.93mg (6.18%), Calcium: 58.82mg (5.88%), Vitamin B6: 0.1mg (4.82%), Vitamin D: 0.43µg (2.86%), Vitamin B12: 0.09µg (1.44%)