



## Chocolate Dream Pie

READY IN



510 min.

SERVINGS



10

CALORIES



411 kcal

DESSERT

## Ingredients

- ☐ 0.3 cup cornstarch
- ☐ 3 ounce cream cheese cubed softened
- ☐ 2 egg yolks lightly beaten
- ☐ 1 cup milk
- ☐ 1 pillsbury pie crust refrigerated softened
- ☐ 0.1 teaspoon salt
- ☐ 1 cup semi chocolate chips
- ☐ 0.5 cup sugar
- ☐ 1 teaspoon vanilla

☐ 1.5 cups whipping cream

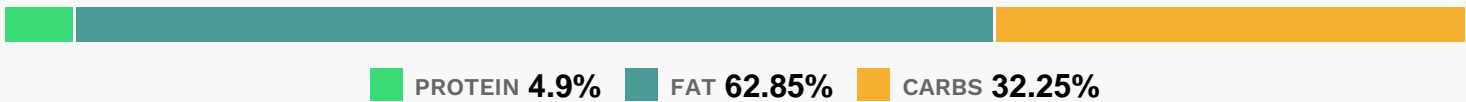
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ plastic wrap
- ☐ hand mixer

Directions

- ☐ This European-style tart is easily shaped on a cookie sheet and has an extra-cinnamony aroma while it bakes. Enjoy it warm from the oven.
- ☐ In 2-quart saucepan, mix sugar, cornstarch and salt. Gradually stir in milk until well blended.
- ☐ Add chocolate chips and egg yolks; cook over medium heat, stirring constantly, until mixture is thickened.
- ☐ Remove from heat. Beat in cream cheese with wire whisk until smooth. Cover surface with plastic wrap; refrigerate just until cool, about 1 hour.
- ☐ In large bowl with electric mixer, beat whipping cream and vanilla on high speed until soft peaks form. Reserve 1 cup whipped cream for topping. Fold remaining whipped cream into cooled chocolate mixture. Spoon evenly into cooled baked shell. Refrigerate 6 to 8 hours or overnight. Spoon or pipe reserved whipped cream over filling. Store in refrigerator.

Nutrition Facts



Properties

Glycemic Index:13.51, Glycemic Load:7.54, Inflammation Score:-5, Nutrition Score:7.2004347365835%

Nutrients (% of daily need)

Calories: 411.13kcal (20.56%), Fat: 28.91g (44.48%), Saturated Fat: 16.08g (100.5%), Carbohydrates: 33.38g (11.13%), Net Carbohydrates: 31.49g (11.45%), Sugar: 19.19g (21.33%), Cholesterol: 91.82mg (30.61%), Sodium: 148.17mg (6.44%), Alcohol: 0.14g (100%), Alcohol %: 0.14% (100%), Caffeine: 15.48mg (5.16%), Protein: 5.07g (10.13%), Manganese: 0.32mg (16.05%), Vitamin A: 739.62IU (14.79%), Phosphorus: 127.97mg (12.8%), Copper: 0.25mg (12.42%), Vitamin B2: 0.18mg (10.55%), Magnesium: 40.75mg (10.19%), Selenium: 6.91µg (9.88%), Iron: 1.74mg (9.69%), Calcium: 81.08mg (8.11%), Fiber: 1.89g (7.58%), Vitamin D: 1.03µg (6.89%), Potassium: 205.11mg (5.86%), Zinc: 0.87mg (5.79%), Vitamin B1: 0.08mg (5.44%), Vitamin B12: 0.31µg (5.17%), Folate: 19.35µg (4.84%), Vitamin B5: 0.46mg (4.61%), Vitamin E: 0.69mg (4.61%), Vitamin K: 3.96µg (3.77%), Vitamin B3: 0.67mg (3.34%), Vitamin B6: 0.06mg (2.97%)