



Chocolate-Glazed Cherry-Pecan Pie

 Dairy Free

READY IN



120 min.

SERVINGS



8

CALORIES



662 kcal

DESSERT

Ingredients

- ☐ 0.7 cup cherries dried
- ☐ 3 tablespoons brandy
- ☐ 14.1 oz pie crust dough refrigerated (2 Count)
- ☐ 3 tablespoons butter melted
- ☐ 0.8 cup sugar
- ☐ 0.8 cup plus light
- ☐ 0.5 teaspoon almond extract
- ☐ 3 eggs

- ☐ 1.5 cups pecans
- ☐ 0.3 cup semi chocolate chips
- ☐ 0.5 teaspoon vegetable oil

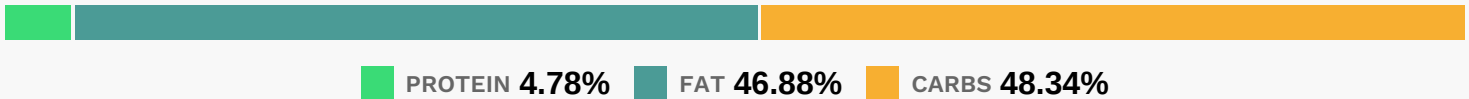
Equipment

- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ aluminum foil
- ☐ microwave

Directions

- ☐ In small bowl, mix cherries and brandy.
- ☐ Let stand 15 minutes; do not drain.
- ☐ Heat oven to 375°F.
- ☐ Place pie crust in 9-inch glass pie plate as directed on package for one-crust filled pie. In large bowl, beat butter, sugar, corn syrup, almond extract and eggs with hand beater or wire whisk until well mixed. Stir in cherry mixture and pecans.
- ☐ Pour into crust-lined pie plate.
- ☐ Bake 30 minutes, covering with foil after 15 minutes if pie is browning too quickly. Reduce oven temperature to 325°F.
- ☐ Bake 12 to 15 minutes longer or until center is set and surface is deep golden brown. Cool 30 minutes.
- ☐ In microwavable bowl, microwave chocolate chips and oil uncovered on High 1 minute; stir until smooth.
- ☐ Drizzle chocolate over pie. Cool completely, about 30 minutes.

Nutrition Facts



Properties

Glycemic Index:14.26, Glycemic Load:17.83, Inflammation Score:-6, Nutrition Score:11.09565221745%

Flavonoids

Cyanidin: 1.99mg, Cyanidin: 1.99mg, Cyanidin: 1.99mg, Cyanidin: 1.99mg Delphinidin: 1.35mg, Delphinidin: 1.35mg, Delphinidin: 1.35mg, Delphinidin: 1.35mg Catechin: 1.34mg, Catechin: 1.34mg, Catechin: 1.34mg, Catechin: 1.34mg Epigallocatechin: 1.05mg, Epigallocatechin: 1.05mg, Epigallocatechin: 1.05mg, Epigallocatechin: 1.05mg Epicatechin: 0.15mg, Epicatechin: 0.15mg, Epicatechin: 0.15mg, Epicatechin: 0.15mg Epigallocatechin 3-gallate: 0.43mg, Epigallocatechin 3-gallate: 0.43mg, Epigallocatechin 3-gallate: 0.43mg, Epigallocatechin 3-gallate: 0.43mg

Nutrients (% of daily need)

Calories: 661.5kcal (33.08%), Fat: 34.75g (53.46%), Saturated Fat: 7.9g (49.37%), Carbohydrates: 80.61g (26.87%), Net Carbohydrates: 76.18g (27.7%), Sugar: 51.39g (57.1%), Cholesterol: 61.72mg (20.57%), Sodium: 299.56mg (13.02%), Alcohol: 1.96g (100%), Alcohol %: 1.53% (100%), Caffeine: 4.84mg (1.61%), Protein: 7.96g (15.93%), Manganese: 1.14mg (56.88%), Vitamin B1: 0.29mg (19.2%), Fiber: 4.43g (17.73%), Copper: 0.34mg (17.25%), Iron: 2.59mg (14.38%), Phosphorus: 136.14mg (13.61%), Selenium: 9.43µg (13.47%), Vitamin A: 649.19IU (12.98%), Folate: 46.87µg (11.72%), Vitamin B2: 0.19mg (11.36%), Magnesium: 42.34mg (10.59%), Zinc: 1.57mg (10.48%), Vitamin B3: 1.63mg (8.14%), Vitamin B5: 0.64mg (6.37%), Vitamin E: 0.88mg (5.88%), Potassium: 182.62mg (5.22%), Calcium: 50.25mg (5.03%), Vitamin K: 5.27µg (5.02%), Vitamin B6: 0.09mg (4.73%), Vitamin B12: 0.16µg (2.7%), Vitamin D: 0.33µg (2.2%)