



Chocolate Heaven

READY IN

ready

45 min.

SERVINGS

servings

8

CALORIES

calories

762 kcal

SIDE DISH

Ingredients

- ☐ 0.5 cup firmly brown sugar light packed
- ☐ 0.7 cup butter
- ☐ 6 tablespoons butter melted
- ☐ 8 ounce cream cheese softened
- ☐ 1 cup flour all-purpose
- ☐ 0.3 cup irish cream liqueur
- ☐ 1 tablespoon powdered sugar
- ☐ 1.7 cups powdered sugar
- ☐ 1 ounce semisweet chocolate squares melted

- ☐ 1 cup walnuts
- ☐ 0.5 pint whipping cream

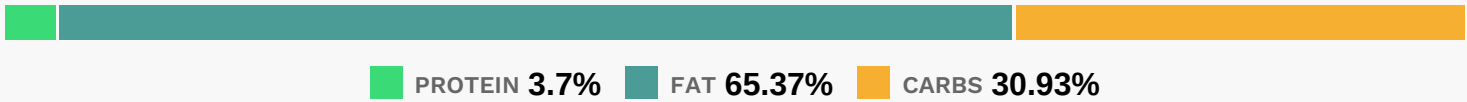
Equipment

- ☐ food processor
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Process first 3 ingredients in a food processor until walnuts are ground, stopping to scrape down sides.
- ☐ Add melted butter, and process until blended. Press mixture firmly onto bottom and up sides of a 9-inch pieplate.
- ☐ Bake at 350 for 12 to 15 minutes or until lightly browned. Cool.
- ☐ Beat cream cheese and butter at medium speed with an electric mixer until smooth; add 1 2/3 cups powdered sugar, beating until blended.
- ☐ Add chocolate and liqueur, beating until blended. Spoon into crust, and chill 8 hours. Store in refrigerator up to 4 days, if desired.
- ☐ Beat whipping cream at medium speed with electric mixer until foamy; add 1 tablespoon powdered sugar, beating until stiff peaks form.
- ☐ Spread on top of pie just before serving.

Nutrition Facts



Properties

Glycemic Index:15.25, Glycemic Load:9.25, Inflammation Score:-8, Nutrition Score:10.113913100699%

Flavonoids

Cyanidin: 0.4mg, Cyanidin: 0.4mg, Cyanidin: 0.4mg, Cyanidin: 0.4mg

Nutrients (% of daily need)

Calories: 761.83kcal (38.09%), Fat: 56.11g (86.33%), Saturated Fat: 19.73g (123.33%), Carbohydrates: 59.73g (19.91%), Net Carbohydrates: 58.05g (21.11%), Sugar: 43.89g (48.77%), Cholesterol: 62.27mg (20.76%), Sodium: 379.74mg (16.51%), Alcohol: 1g (100%), Alcohol %: 0.75% (100%), Caffeine: 3.05mg (1.02%), Protein: 7.14g (14.28%), Vitamin A: 1872.4IU (37.45%), Manganese: 0.67mg (33.3%), Copper: 0.32mg (15.8%), Selenium: 9.96µg (14.22%), Vitamin B2: 0.24mg (13.97%), Phosphorus: 131.49mg (13.15%), Vitamin B1: 0.19mg (12.6%), Folate: 47.09µg (11.77%), Vitamin E: 1.56mg (10.4%), Magnesium: 39.52mg (9.88%), Calcium: 86.39mg (8.64%), Iron: 1.55mg (8.6%), Fiber: 1.69g (6.74%), Vitamin B6: 0.12mg (6.06%), Vitamin B3: 1.18mg (5.91%), Zinc: 0.87mg (5.83%), Potassium: 197.99mg (5.66%), Vitamin B5: 0.44mg (4.42%), Vitamin D: 0.47µg (3.15%), Vitamin B12: 0.15µg (2.42%), Vitamin K: 2.24µg (2.13%)