



Chocolate-Macadamia Pie

READY IN



45 min.

SERVINGS



8

CALORIES



808 kcal

DESSERT

Ingredients

- ☐ 0.5 cup brown sugar packed
- ☐ 0.3 cup butter melted
- ☐ 0.8 cup plus light
- ☐ 8 servings cup heavy whipping cream
- ☐ 4 eggs lightly beaten
- ☐ 2 teaspoons rum / brandy / coffee liqueur
- ☐ 7 oz nuts
- ☐ 2 tablespoons powdered sugar
- ☐ 1 pie crust dough

- ☐ 1 cup bittersweet chocolate
- ☐ 0.3 cup bittersweet chocolate shaved
- ☐ 2 teaspoons vanilla extract
- ☐ 1 cup whipping cream
- ☐ 2 tablespoons rum / brandy / coffee liqueur flavored

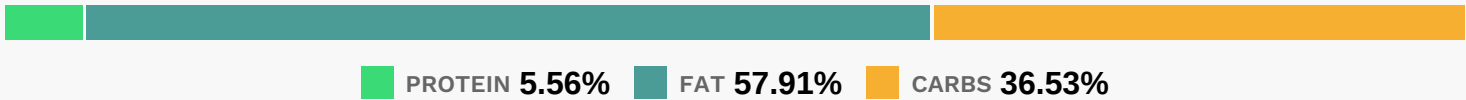
Equipment

- ☐ bowl
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ aluminum foil

Directions

- ☐ Combine first 6 ingredients in a medium bowl; stir well. Stir in chocolate chips and nuts.
- ☐ Pour into pastry shell; bake at 425 for 10 minutes. Reduce oven temperature to 350 and bake 30 more minutes or until set. (Cover edges of pastry with strips of aluminum foil to prevent excessive browning, if necessary.)
- ☐ Cool completely on a wire rack; cover and chill thoroughly.
- ☐ Combine all ingredients in a large bowl; beat at high speed with an electric mixer until stiff peaks form.
- ☐ To serve, dollop each serving with Coffee Cream and sprinkle with shaved chocolate.

Nutrition Facts



Properties

Glycemic Index:6.08, Glycemic Load:5.87, Inflammation Score:-7, Nutrition Score:14.961304331603%

Nutrients (% of daily need)

Calories: 807.93kcal (40.4%), Fat: 52.81g (81.25%), Saturated Fat: 21.64g (135.25%), Carbohydrates: 74.95g (24.98%), Net Carbohydrates: 70g (25.45%), Sugar: 53.74g (59.71%), Cholesterol: 134.05mg (44.68%), Sodium: 227.04mg (9.87%), Alcohol: 1.43g (100%), Alcohol %: 0.9% (100%), Caffeine: 23.52mg (7.84%), Protein: 11.4g (22.81%), Manganese: 0.95mg (47.73%), Copper: 0.7mg (35.13%), Magnesium: 114.79mg (28.7%), Phosphorus: 266.06mg (26.61%), Vitamin A: 1047.97IU (20.96%), Iron: 3.73mg (20.71%), Fiber: 4.95g (19.81%), Selenium: 12.01µg (17.15%), Vitamin B2: 0.29mg (16.93%), Zinc: 2.3mg (15.33%), Potassium: 419.72mg (11.99%), Vitamin B1: 0.15mg (10.28%), Vitamin B3: 2.03mg (10.17%), Folate: 39.62µg (9.9%), Calcium: 98.04mg (9.8%), Vitamin B5: 0.94mg (9.43%), Vitamin D: 1.16µg (7.71%), Vitamin B6: 0.15mg (7.65%), Vitamin E: 1.12mg (7.48%), Vitamin B12: 0.32µg (5.4%), Vitamin K: 5.02µg (4.78%)