



Chocolate-Raspberry Cream Pie

READY IN



150 min.

SERVINGS



10

CALORIES



298 kcal

DESSERT

Ingredients

- 2 ounces chocolate chips
- 6 ounces graham crackers whole
- 3 tablespoons granulated sugar
- 1.5 cups cup heavy whipping cream cold
- 2 teaspoons juice of lime freshly squeezed
- 0.8 teaspoon lime zest finely grated (from 1 medium lime)
- 3 cups raspberries
- 0.3 teaspoon salt fine
- 4 tablespoons butter unsalted melted ()

- 0.8 teaspoon vanilla extract

Equipment

- food processor
- bowl
- frying pan
- sauce pan
- oven
- whisk
- wire rack
- sieve
- blender
- potato masher
- stand mixer
- ziploc bags
- microwave
- spatula
- rolling pin

Directions

- Place the raspberries, sugar, and salt in a medium, nonreactive saucepan and stir until the raspberries are coated in sugar. Mash with a potato masher until about half of the berries are completely smashed but some medium-sized chunks remain.
- Place the pan over medium-high heat and cook, stirring occasionally, until bubbles form along the edge, about 3 minutes.
- Add the lime zest and juice, stir to combine, and bring to a full boil, about 2 minutes. Reduce the heat to medium and simmer, stirring occasionally, until the mixture has thickened and the raspberries are falling apart, about 8 minutes more. Meanwhile, place a fine-mesh strainer over a medium heatproof bowl and set aside.

- Heat the oven to 350°F and arrange a rack in the middle. Break the crackers into rough 2-inch pieces and place in a food processor fitted with a blade attachment. Process into fine crumbs (you should have about 2 cups), about 30 seconds. Stop the motor, add the melted butter, and pulse to combine, about 5 (1-second) pulses. (Alternatively, place the crackers in a resealable plastic bag, press out the air, and seal. Using a rolling pin, smash into uniform fine crumbs.)
- Transfer to a medium bowl, add the melted butter, and mix until evenly combined.)
- Pour the crumb mixture into a 9-inch pie plate and, using the bottom of a cup or your fingers, press firmly and evenly into the bottom and up the sides.
- Bake until fragrant and slightly darkened in color, about 8 minutes.
- Remove the pie plate to a wire rack and let cool at least 15 minutes.
- Place the chocolate chips and cream in a small saucepan. Cook over medium-low heat, stirring continually until the chocolate is just melted and the mixture is smooth, about 4 to 5 minutes.
- Pour into the cooled crust and spread into an even layer. Freeze until the chocolate layer is set, about 30 minutes.
- Remove from the freezer while you make the raspberry cream filling. To make the raspberry cream filling and assemble: Chill the bowl of a stand mixer and the whisk attachment in the freezer for 10 minutes.
- Add the cream, sugar, and vanilla to the bowl and whisk on high speed until medium peaks form, about 1 1/2 to 2 minutes. (Alternatively, you can use a hand whisk and a large chilled bowl.
- Whisk until medium peaks form, about 3 to 4 minutes.) Stop the mixer and add the chilled raspberry syrup. Return the mixer to high speed and whisk until firm peaks form, about 30 seconds to 1 minute (or 2 to 3 minutes if whisking by hand).
- Remove the bowl from the mixer and, using a rubber spatula, scrape along the bottom and stir gently to incorporate any white streaks.
- Transfer the raspberry cream filling to the prepared crust and spread it into an even layer. Arrange the whole raspberries stem-side down in a decorative pattern on top of the filling. Set the pie aside.
- Place the chocolate chips in a small saucepan over low heat, stirring occasionally until they're melted and smooth. (Alternatively, melt the chocolate in the microwave, stirring at 30-second intervals to avoid burning.) Dip a fork into the melted chocolate and drizzle it over the pie in a zigzag pattern.

Place the pie in the refrigerator uncovered for at least 15 minutes and up to 2 hours before serving.

Nutrition Facts

PROTEIN 4.15% **FAT 62.69%** **CARBS 33.16%**

Properties

Glycemic Index:20.21, Glycemic Load:12.19, Inflammation Score:-5, Nutrition Score:5.8186956540398%

Flavonoids

Cyanidin: 16.48mg, Cyanidin: 16.48mg, Cyanidin: 16.48mg, Cyanidin: 16.48mg Petunidin: 0.11mg, Petunidin: 0.11mg, Petunidin: 0.11mg, Petunidin: 0.11mg Delphinidin: 0.48mg, Delphinidin: 0.48mg, Delphinidin: 0.48mg, Delphinidin: 0.48mg Malvidin: 0.05mg, Malvidin: 0.05mg, Malvidin: 0.05mg, Malvidin: 0.05mg Pelargonidin: 0.35mg, Pelargonidin: 0.35mg, Pelargonidin: 0.35mg Peonidin: 0.04mg, Peonidin: 0.04mg, Peonidin: 0.04mg, Peonidin: 0.04mg Catechin: 0.47mg, Catechin: 0.47mg, Catechin: 0.47mg, Catechin: 0.47mg Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg Epicatechin: 1.27mg, Epicatechin: 1.27mg, Epicatechin: 1.27mg, Epicatechin: 1.27mg Epigallocatechin 3-gallate: 0.19mg, Epigallocatechin 3-gallate: 0.19mg, Epigallocatechin 3-gallate: 0.19mg, Epigallocatechin 3-gallate: 0.19mg Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Hesperetin: 0.15mg, Hesperetin: 0.15mg, Hesperetin: 0.15mg, Hesperetin: 0.15mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.38mg, Quercetin: 0.38mg, Quercetin: 0.38mg, Quercetin: 0.38mg

Nutrients (% of daily need)

Calories: 298.01kcal (14.9%), Fat: 21.16g (32.55%), Saturated Fat: 13g (81.28%), Carbohydrates: 25.18g (8.39%), Net Carbohydrates: 22.04g (8.01%), Sugar: 12.13g (13.48%), Cholesterol: 52.44mg (17.48%), Sodium: 187mg (8.13%), Alcohol: 0.1g (100%), Alcohol %: 0.12% (100%), Protein: 3.15g (6.3%), Vitamin A: 677.76IU (13.56%), Fiber: 3.14g (12.57%), Manganese: 0.25mg (12.54%), Vitamin C: 10.02mg (12.14%), Vitamin B2: 0.13mg (7.93%), Phosphorus: 74.18mg (7.42%), Calcium: 64.82mg (6.48%), Iron: 1.07mg (5.92%), Vitamin E: 0.86mg (5.75%), Magnesium: 22.73mg (5.68%), Zinc: 0.77mg (5.16%), Vitamin B3: 0.95mg (4.73%), Folate: 18.28µg (4.57%), Vitamin K: 4.79µg (4.56%), Potassium: 157.47mg (4.5%), Vitamin D: 0.66µg (4.37%), Vitamin B1: 0.06mg (4.25%), Vitamin B6: 0.06mg (2.87%), Copper: 0.05mg (2.68%), Vitamin B5: 0.26mg (2.6%), Selenium: 1.52µg (2.17%), Vitamin B12: 0.08µg (1.38%)