



Chocolate S'more Pie

READY IN



420 min.

SERVINGS



8

CALORIES



490 kcal

DESSERT

Ingredients

- 7 ounces bittersweet chocolate unsweetened 70% finely chopped (not more than cacao; not)
- 0.3 cup plus light
- 1 large eggs for 30 minutes at room temperature
- 1 teaspoon gelatin powder unflavored (from a)
- 1 graham crackers cooled
- 1 cup cup heavy whipping cream
- 0.8 cup sugar
- 0.5 teaspoon vanilla
- 8 servings vegetable oil for greasing

- 0.5 cup water cold

Equipment

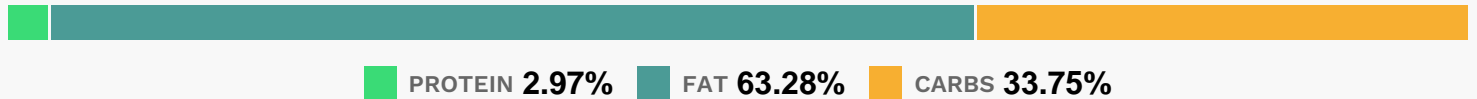
- bowl
- baking sheet
- sauce pan
- oven
- knife
- whisk
- plastic wrap
- hand mixer
- kitchen thermometer
- aluminum foil
- broiler

Directions

- Make graham cracker crumb crust and reserve.
- Put oven rack in middle position and preheat oven to 350°F. Put chocolate in a large bowl. Bring cream just to a boil in a 1- to 1 1/2-quart heavy saucepan, then pour hot cream over chocolate.
- Let stand 1 minute, then gently whisk until chocolate is melted and mixture is smooth. Gently whisk in egg and a pinch of salt until combined and pour into graham cracker crumb crust (crust will be about half full).
- Cover edge of pie with a pie shield or foil and bake until filling is softly set and trembles slightly in center when gently shaken, about 25 minutes. Cool pie to room temperature on a rack (filling will firm as it cools), about 1 hour.
- Sprinkle gelatin over 1/4 cup cold water in a large deep heatproof bowl and let stand until softened, about 1 minute.
- Stir together sugar, corn syrup, a pinch of salt, and remaining 1/4 cup water in cleaned 1- to 1 1/4-quart heavy saucepan. Bring to a boil over moderate heat, stirring until sugar is dissolved, then boil until thermometer registers 260°F, about 6 minutes.

- Begin beating water and gelatin mixture with an electric mixer at medium speed, then carefully pour in hot syrup in a slow stream, beating (avoid beaters and side of bowl). When all of syrup is added, increase speed to high and continue beating until mixture is tripled in volume and very thick, about 5 minutes.
- Add vanilla and beat until combined, then immediately spoon topping onto center of pie filling; it will slowly spread to cover top of pie. Chill, uncovered, 1 hour, then cover loosely with lightly oiled plastic wrap (oiled side down) and chill 3 hours more.
- Preheat broiler.
- Transfer pie to a baking sheet. Cover edge of pie with pie shield or foil and broil 3 to 4 inches from heat, rotating pie as necessary, until marshmallow topping is golden brown, about 3 minutes. Cool pie on a rack 10 minutes. Slice pie with a large heavy knife dipped in hot water and then dried with a towel before cutting each slice.

Nutrition Facts



Properties

Glycemic Index:20.39, Glycemic Load:15.59, Inflammation Score:-4, Nutrition Score:7.1869563991609%

Nutrients (% of daily need)

Calories: 489.63kcal (24.48%), Fat: 35.09g (53.99%), Saturated Fat: 14.67g (91.66%), Carbohydrates: 42.12g (14.04%), Net Carbohydrates: 40.07g (14.57%), Sugar: 37.33g (41.48%), Cholesterol: 58.36mg (19.45%), Sodium: 39.46mg (1.72%), Alcohol: 0.09g (100%), Alcohol %: 0.09% (100%), Caffeine: 21.33mg (7.11%), Protein: 3.7g (7.4%), Vitamin K: 28.5µg (27.15%), Copper: 0.33mg (16.63%), Manganese: 0.33mg (16.63%), Magnesium: 47.92mg (11.98%), Vitamin E: 1.63mg (10.87%), Iron: 1.8mg (9.98%), Phosphorus: 97.87mg (9.79%), Vitamin A: 483.48IU (9.67%), Fiber: 2.04g (8.18%), Selenium: 5.28µg (7.54%), Vitamin B2: 0.11mg (6.22%), Zinc: 0.89mg (5.96%), Potassium: 181.57mg (5.19%), Calcium: 42.22mg (4.22%), Vitamin D: 0.6µg (4.01%), Vitamin B5: 0.25mg (2.47%), Vitamin B12: 0.15µg (2.46%), Vitamin B1: 0.03mg (1.79%), Vitamin B6: 0.03mg (1.57%), Vitamin B3: 0.3mg (1.5%), Folate: 5.08µg (1.27%)