



Chocolate Truffle Pie

READY IN



60 min.

SERVINGS



1

CALORIES



2636 kcal

DESSERT

Ingredients

- 4 eggs
- 0.3 cup flour
- 8 oz baker's semi-sweet chocolate (10 oz.)
- 0.5 cup sugar
- 1 cup cool whip whipped topping thawed
- 0.5 cup whipping cream

Equipment

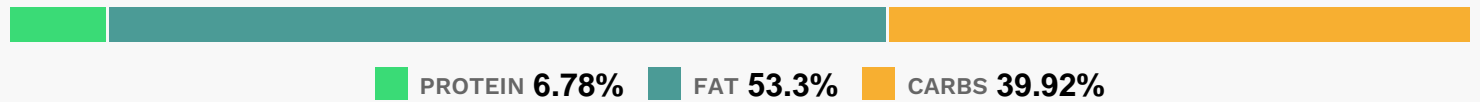
- bowl

- oven
- whisk
- microwave

Directions

- Heat oven to 325F.
- Microwave chocolate and cream in microwaveable bowl on HIGH 2 min. or until chocolate is almost melted; stir until completely melted. Cool.
- Whisk in eggs, sugar and flour.
- Pour into 9-inch pie plate sprayed with cooking spray.
- Bake 35 min. or until edge of pie is puffed but center is still slightly soft; cool.
- Serve topped with COOL WHIP.

Nutrition Facts



Properties

Glycemic Index:145.09, Glycemic Load:87.06, Inflammation Score:-10, Nutrition Score:53.743043199829%

Nutrients (% of daily need)

Calories: 2636.18kcal (131.81%), Fat: 157.03g (241.59%), Saturated Fat: 91.37g (571.05%), Carbohydrates: 264.68g (88.23%), Net Carbohydrates: 245.69g (89.34%), Sugar: 204.97g (227.74%), Cholesterol: 804.3mg (268.1%), Sodium: 360.35mg (15.67%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 195.04mg (65.01%), Protein: 44.91g (89.83%), Manganese: 3.27mg (163.63%), Copper: 3.03mg (151.49%), Selenium: 89.65µg (128.07%), Magnesium: 440.74mg (110.18%), Phosphorus: 1096.42mg (109.64%), Iron: 19.11mg (106.15%), Vitamin B2: 1.38mg (81.18%), Fiber: 18.99g (75.95%), Zinc: 8.87mg (59.13%), Vitamin A: 2868.6IU (57.37%), Potassium: 1753.05mg (50.09%), Vitamin B12: 2.32µg (38.58%), Vitamin B5: 3.82mg (38.19%), Calcium: 376.65mg (37.67%), Folate: 146.92µg (36.73%), Vitamin D: 5.42µg (36.16%), Vitamin E: 4.67mg (31.16%), Vitamin B1: 0.43mg (28.47%), Vitamin B6: 0.45mg (22.34%), Vitamin K: 23.16µg (22.06%), Vitamin B3: 4.03mg (20.14%)