



Chocolate Truffle Pie

READY IN



180 min.

SERVINGS



12

CALORIES



366 kcal

DESSERT

Ingredients

- 1.3 cups cookie crumbs
- 0.3 cup butter melted
- 12 oz semi chocolate chips (2 cups)
- 1 cup whipping cream
- 1 teaspoon vanilla
- 2 egg yolk
- 0.5 cup whipping cream
- 1 tablespoon powdered sugar
- 1 serving cocoa powder unsweetened

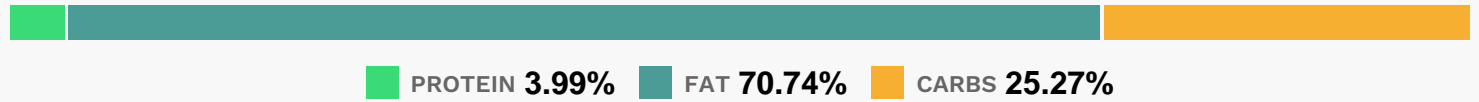
Equipment

- bowl
- double boiler
- hand mixer

Directions

- In small bowl, mix cookie crumbs and butter. In ungreased 9-inch glass pie plate, press crumb mixture in bottom and 1 inch up side.
- In double boiler set over hot simmering water, heat chocolate chips 2 to 3 minutes, stirring frequently, until melted and smooth. Gradually add 1 cup whipping cream, stirring constantly, until combined. Stir in vanilla and egg yolks until well blended. Cook over medium-low heat 5 to 6 minutes, stirring frequently, until thickened and hot.
- Pour filling into crust. Refrigerate at least 3 hours or until firm.
- In medium bowl, beat 1/2 cup whipping cream and the powdered sugar with electric mixer on high speed 1 to 2 minutes or until soft peaks form. Top individual servings with whipped cream. Dust with cocoa.

Nutrition Facts



Properties

Glycemic Index:5.33, Glycemic Load:4.17, Inflammation Score:-5, Nutrition Score:7.1443478484517%

Flavonoids

Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg Epicatechin: 0.16mg, Epicatechin: 0.16mg, Epicatechin: 0.16mg, Epicatechin: 0.16mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 366.24kcal (18.31%), Fat: 28.94g (44.53%), Saturated Fat: 15.02g (93.84%), Carbohydrates: 23.26g (7.75%), Net Carbohydrates: 20.82g (7.57%), Sugar: 14.24g (15.82%), Cholesterol: 67.72mg (22.57%), Sodium: 93.74mg (4.08%), Alcohol: 0.1g (100%), Alcohol %: 0.19% (100%), Caffeine: 24.57mg (8.19%), Protein: 3.68g (7.35%), Manganese: 0.43mg (21.31%), Copper: 0.37mg (18.61%), Magnesium: 54.18mg (13.55%), Vitamin A: 672.88IU (13.46%), Iron: 2.23mg (12.37%), Phosphorus: 111.26mg (11.13%), Fiber: 2.43g (9.74%), Selenium: 5.62µg (8.02%),

Vitamin B2: 0.12mg (7.1%), Zinc: 0.95mg (6.33%), Vitamin E: 0.92mg (6.13%), Potassium: 205.2mg (5.86%), Calcium: 44mg (4.4%), Vitamin D: 0.64µg (4.25%), Vitamin K: 4.16µg (3.96%), Vitamin B1: 0.06mg (3.84%), Folate: 14.08µg (3.52%), Vitamin B3: 0.6mg (3.02%), Vitamin B5: 0.29mg (2.86%), Vitamin B12: 0.16µg (2.7%), Vitamin B6: 0.04mg (1.93%)