

Chocolate-Walnut Pie

READY IN



45 min.

SERVINGS



8

CALORIES



673 kcal

DESSERT

Ingredients

- 2 tablespoons butter melted ()
- 1 cup plus light
- 3 large eggs lightly beaten
- 4 ounces bittersweet chocolate
- 1 cup sugar
- 19-inch pie crust dough
- 1 teaspoon vanilla
- 2 cups walnuts
- 8 servings whipped cream

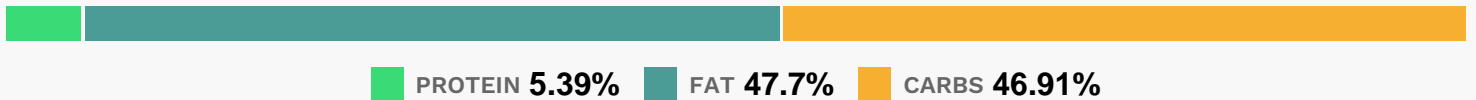
Equipment

- bowl
- oven
- pot
- microwave

Directions

- Preheat the oven to 350°F.
- Melt the chocolate in the microwave or in a heavy pot on low heat.
- Pour it evenly into the unbaked pie shell.
- In a large bowl, mix the eggs, corn syrup, sugar, butter, and vanilla well. Stir in the walnuts.
- Pour the mixture into the chocolate-lined pie shell and bake until the filling is set, 45 to 50 minutes.
- Remove to a rack and let cool.
- The pie may be made ahead several days, or frozen for up to 3 months.
- Serve with whipped cream if desired.
- Nathalie Dupree's Comfortable Entertaining by Nathalie Dupree
- Viking

Nutrition Facts



Properties

Glycemic Index:26.76, Glycemic Load:24.5, Inflammation Score:-5, Nutrition Score:12.677391258271%

Flavonoids

Cyanidin: 0.79mg, Cyanidin: 0.79mg, Cyanidin: 0.79mg, Cyanidin: 0.79mg

Nutrients (% of daily need)

Calories: 673.26kcal (33.66%), Fat: 37.14g (57.14%), Saturated Fat: 10.17g (63.57%), Carbohydrates: 82.18g (27.39%), Net Carbohydrates: 78.46g (28.53%), Sugar: 64.27g (71.41%), Cholesterol: 82.69mg (27.56%), Sodium: 180.59mg (7.85%), Alcohol: 0.17g (100%), Alcohol %: 0.13% (100%), Caffeine: 12.19mg (4.06%), Protein: 9.44g (18.88%), Manganese: 1.3mg (65.22%), Copper: 0.68mg (33.85%), Phosphorus: 199.39mg (19.94%), Magnesium: 78.38mg (19.59%), Iron: 2.74mg (15.23%), Fiber: 3.72g (14.87%), Selenium: 10.37µg (14.82%), Vitamin B1: 0.21mg (13.88%), Folate: 55.26µg (13.82%), Zinc: 1.85mg (12.33%), Vitamin B2: 0.19mg (11.14%), Vitamin B6: 0.21mg (10.45%), Potassium: 270.81mg (7.74%), Calcium: 65.45mg (6.54%), Vitamin B5: 0.62mg (6.2%), Vitamin B3: 1.14mg (5.72%), Vitamin A: 243IU (4.86%), Vitamin E: 0.72mg (4.8%), Vitamin K: 4.05µg (3.86%), Vitamin B12: 0.22µg (3.6%), Vitamin D: 0.4µg (2.66%)