



Chocolate-Walnut Pie

 Dairy Free

READY IN



10 min.

SERVINGS



8

CALORIES



656 kcal

DESSERT

Ingredients

- ☐ 2 eggs lightly beaten
- ☐ 0.5 cup flour all-purpose
- ☐ 0.5 cup butter melted
- ☐ 15 ounce piecrusts refrigerated
- ☐ 0.8 cup semisweet chocolate morsels
- ☐ 1 cup sugar
- ☐ 1 teaspoon vanilla
- ☐ 0.8 cup walnuts chopped

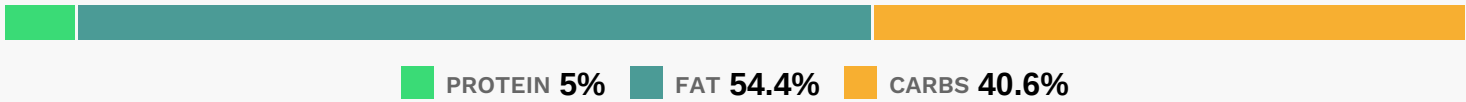
Equipment

- ☐ oven
- ☐ wire rack

Directions

- ☐ Fit piecrust into a 9-inch pie plate according to package directions; fold edges under, and crimp.
- ☐ Stir together sugar and next 4 ingredients until well blended; stir in walnuts and chocolate.
- ☐ Pour filling into piecrust.
- ☐ Bake at 350 on lowest oven rack for 30 minutes or until pie is set; cool on wire rack.
- ☐ Recipe from My Old Kentucky Homes Cookbook as contributed to Best of the Best From Kentucky Cookbook (Quail Ridge Press, \$95)

Nutrition Facts



Properties

Glycemic Index:20.64, Glycemic Load:21.92, Inflammation Score:-6, Nutrition Score:11.33782609455%

Flavonoids

Cyanidin: 0.3mg, Cyanidin: 0.3mg, Cyanidin: 0.3mg, Cyanidin: 0.3mg

Nutrients (% of daily need)

Calories: 656.23kcal (32.81%), Fat: 40.1g (61.69%), Saturated Fat: 11.45g (71.58%), Carbohydrates: 67.32g (22.44%), Net Carbohydrates: 63.7g (23.16%), Sugar: 31.56g (35.06%), Cholesterol: 41.93mg (13.98%), Sodium: 369.17mg (16.05%), Alcohol: 0.17g (100%), Alcohol %: 0.16% (100%), Caffeine: 14.51mg (4.84%), Protein: 8.3g (16.59%), Manganese: 0.89mg (44.58%), Copper: 0.45mg (22.31%), Iron: 3.34mg (18.53%), Vitamin B1: 0.26mg (17.08%), Folate: 67.57µg (16.89%), Selenium: 11.16µg (15.94%), Phosphorus: 153.61mg (15.36%), Magnesium: 58.53mg (14.63%), Fiber: 3.62g (14.5%), Vitamin B2: 0.21mg (12.61%), Vitamin A: 578.05IU (11.56%), Vitamin B3: 2.17mg (10.87%), Zinc: 1.23mg (8.17%), Vitamin E: 0.98mg (6.54%), Potassium: 226.35mg (6.47%), Vitamin B6: 0.11mg (5.74%), Vitamin B5: 0.54mg (5.43%), Vitamin K: 5.45µg (5.19%), Calcium: 43.2mg (4.32%), Vitamin B12: 0.14µg (2.37%), Vitamin D: 0.22µg (1.47%)