



Coffee S'mores Pie

READY IN



45 min.

SERVINGS



8

CALORIES



542 kcal

DESSERT

Ingredients

- ☐ 12 ounces bittersweet chocolate 61% finely chopped (do not exceed cacao)
- ☐ 2 large egg whites
- ☐ 9 graham crackers whole finely
- ☐ 2 tablespoons ground coffee beans finely
- ☐ 1.3 cups heavy cream
- ☐ 2 tablespoons nutella
- ☐ 0.5 cup sugar
- ☐ 2 tablespoons butter unsalted cut into 1/2" cubes ()

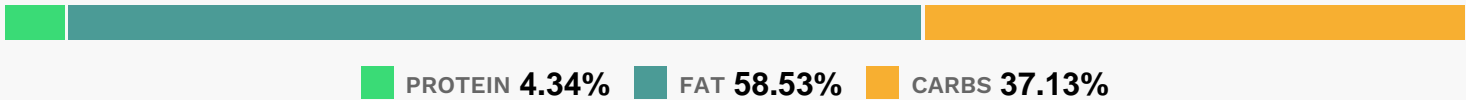
Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ sieve
- ☐ hand mixer
- ☐ spatula
- ☐ pie form

Directions

- ☐ Mix graham cracker crumbs and remaining ingredients in a small bowl to blend. Press mixture onto bottom and up sides of pie dish; chill until crust is firm, about 30 minutes.
- ☐ Place chocolate and butter in a large bowl. Bring cream, coffee, and 2 tablespoons water to a boil in a small saucepan.
- ☐ Remove from heat; cover and let steep for 5 minutes.
- ☐ Strain cream mixture through a fine-mesh sieve into bowl with chocolate and butter; discard coffee grounds. Stir until melted and ganache is smooth.
- ☐ Pour into chilled crust; smooth top. Chill until set, about 1 hour.
- ☐ Meringue Using an electric mixer with clean, dry beaters on medium speed, beat egg whites in a medium bowl until light and frothy.
- ☐ Add sugar in 4 additions, beating for 1 minute after each addition. Continue beating egg whites until stiff and glossy.
- ☐ Spoon meringue over coffee ganache; swirl decoratively with a spatula or the back of a spoon. Using a kitchen torch, if desired, toast meringue until golden brown in spots. DO AHEAD: Pie can be made 8 hours ahead. Keep chilled.

Nutrition Facts



Properties

Glycemic Index:21.68, Glycemic Load:17.98, Inflammation Score:-6, Nutrition Score:9.9773913064729%

Nutrients (% of daily need)

Calories: 541.87kcal (27.09%), Fat: 35.56g (54.7%), Saturated Fat: 21.28g (132.99%), Carbohydrates: 50.75g (16.92%), Net Carbohydrates: 46.56g (16.93%), Sugar: 35.35g (39.28%), Cholesterol: 52.1mg (17.37%), Sodium: 134.19mg (5.83%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 39.4mg (13.13%), Protein: 5.94g (11.88%), Manganese: 0.61mg (30.28%), Copper: 0.56mg (28.23%), Magnesium: 90.68mg (22.67%), Iron: 3.59mg (19.95%), Phosphorus: 173.05mg (17.31%), Fiber: 4.19g (16.75%), Vitamin A: 655.52IU (13.11%), Zinc: 1.58mg (10.52%), Vitamin B2: 0.18mg (10.36%), Potassium: 337.68mg (9.65%), Selenium: 6.61µg (9.45%), Calcium: 69.89mg (6.99%), Vitamin E: 0.9mg (6.02%), Vitamin B3: 1.01mg (5.03%), Vitamin K: 4.58µg (4.37%), Vitamin D: 0.65µg (4.32%), Vitamin B1: 0.06mg (4.09%), Vitamin B12: 0.16µg (2.7%), Vitamin B5: 0.26mg (2.58%), Folate: 9.81µg (2.45%), Vitamin B6: 0.05mg (2.38%)