



Coffee Toffee "Pie"

READY IN



240 min.

SERVINGS



6

CALORIES



254 kcal

DESSERT

Ingredients

- 3 ounces bittersweet chocolate unsweetened finely chopped (not)
- 0.5 oz bittersweet chocolate shaved with a vegetable peeler from a bar of chocolate)
- 3 tablespoons cornstarch
- 1 teaspoon rum dark
- 0.5 teaspoon gelatin powder unflavored
- 0.3 cup granulated sugar
- 0.3 cup cup heavy whipping cream
- 0.3 teaspoon coffee
- 1 teaspoon brown sugar light packed

- 2 cups milk 1%
- 1.5 cups rice krispies crushed

Equipment

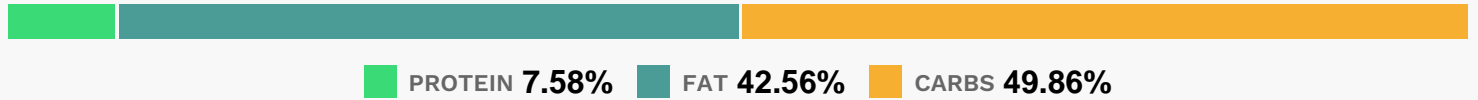
- bowl
- frying pan
- sauce pan
- knife
- whisk
- hand mixer
- springform pan

Directions

- Cook sugar in a dry small nonstick skillet over moderate heat, undisturbed, until it begins to melt. Continue to cook, stirring occasionally with a fork, until sugar is melted into a deep golden caramel, 2 to 3 minutes.
- Remove pan from heat, then immediately stir in Rice Krispies and quickly transfer to springform pan, spreading evenly over bottom and smoothing top with back of a small spoon. (If using pie plate, press crust up side of plate slightly.)
- Sprinkle chopped chocolate evenly over warm crust to melt, then spread melted chocolate with back of spoon to cover crust. Cool until chocolate is hardened.
- Dissolve instant coffee in 2 tablespoons milk in a small bowl, then stir in gelatin and let stand.
- Whisk together cornstarch and remaining 1 cup milk in a 1 1/2- to 2-quart heavy saucepan and bring to a simmer over low heat, stirring constantly (this will take about 15 minutes; 1% milk curdles easily if heated too quickly). Continue to simmer, stirring, 2 minutes.
- Remove from heat, then add gelatin mixture, chocolate, brown sugar, and rum, whisking until smooth, about 1 minute.
- Transfer mixture to a metal bowl set in a larger bowl of ice and cold water. Cool filling, whisking constantly (so gelatin doesn't set unevenly), just to room temperature, 3 to 5 minutes, then pour over crust in pan. Chill, covered, until set, about 3 hours.
- Beat cream with brown sugar using an electric mixer until it just holds stiff peaks. Dissolve instant coffee in rum and fold into cream.

- Spread evenly over chilled custard, then run a thin sharp knife around edge of "pie" and remove side of pan.
- Cookies can be made 2 days ahead and kept in an airtight container.
- Each serving, including garnish, contains about 280 calories and 12 grams fat.
- Gourmet

Nutrition Facts



Properties

Glycemic Index:14.18, Glycemic Load:5.82, Inflammation Score:-6, Nutrition Score:10.096521704093%

Nutrients (% of daily need)

Calories: 254.25kcal (12.71%), Fat: 12.03g (18.51%), Saturated Fat: 7.16g (44.77%), Carbohydrates: 31.71g (10.57%), Net Carbohydrates: 30.33g (11.03%), Sugar: 20.01g (22.24%), Cholesterol: 19.87mg (6.62%), Sodium: 74.1mg (3.22%), Alcohol: 0.28g (100%), Alcohol %: 0.27% (100%), Caffeine: 15.53mg (5.18%), Protein: 4.82g (9.64%), Iron: 3.22mg (17.89%), Vitamin B12: 1.04µg (17.28%), Vitamin A: 822.46IU (16.45%), Manganese: 0.32mg (15.84%), Phosphorus: 141.28mg (14.13%), Vitamin E: 2.1mg (13.98%), Vitamin B2: 0.24mg (13.87%), Calcium: 119.41mg (11.94%), Vitamin B1: 0.18mg (11.79%), Copper: 0.23mg (11.6%), Folate: 44.91µg (11.23%), Vitamin B6: 0.22mg (11.11%), Magnesium: 41.75mg (10.44%), Vitamin D: 1.51µg (10.07%), Vitamin B3: 1.51mg (7.54%), Selenium: 5.12µg (7.31%), Potassium: 242.88mg (6.94%), Zinc: 0.91mg (6.07%), Fiber: 1.39g (5.55%), Vitamin C: 4.51mg (5.47%), Vitamin B5: 0.41mg (4.11%), Vitamin K: 1.69µg (1.61%)