



Come 'ere Puddin' Pie - Chocolate-Ginger Pudding Pie

READY IN



206 min.

SERVINGS



8

CALORIES



521 kcal

DESSERT

Ingredients

- 5 ounces bittersweet chocolate chopped
- 2 tablespoons candied ginger chopped
- 15 chocolate wafers such as nabisco famous
- 0.3 cup cornstarch
- 15 gingersnaps
- 1 cup heavy cream
- 2 tablespoons powdered sugar
- 1 pinch salt

- 1 pinch salt generous
- 0.5 cup sugar
- 0.8 stick butter unsalted melted
- 0.5 teaspoon vanilla extract
- 2 cups milk whole
- 3 yolks

Equipment

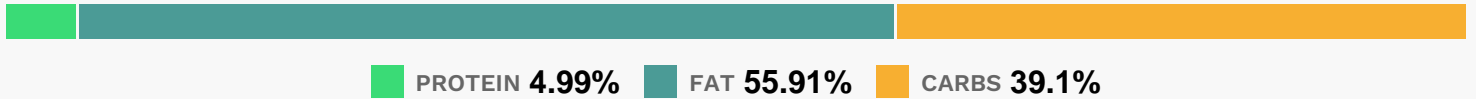
- food processor
- bowl
- frying pan
- sauce pan
- oven
- whisk
- plastic wrap
- rolling pin
- pie form

Directions

- Preheat the oven to 350 degrees F.
- Crust: Crush the cookies in a food processor with the melted butter until almost finely crushed, or in a plastic food storage bag, using a rolling pin).
- Pour the cookie crumbs into pie dish. Using your hands, smooth out the crumbs to form an even crust on bottom and sides of the pan.
- Bake for 10 minutes.
- Remove from oven and set aside to cool completely.
- Filling: In a medium heavy-bottomed saucepan, whisk together the milk, yolks and vanilla Stir in the sugar, cornstarch, chocolate and salt. Bring to a boil over medium heat, whisking constantly. Boil for 1 minute, then immediately remove from heat.

- Mixture should be very thick! Quickly stir in the ginger, then pour the pudding into the crust. Cover the surface of pie with plastic wrap (to prevent a skin from forming) and chill for 3 hours, until set.
- Before serving, whip the cream and sugar together in a small bowl, until soft peaks form.
- Serve each slice of pie with a dollop of whipped cream, and a light dusting of leftover cookie crumbs, if you have any. Prepare to have poetry written about you.

Nutrition Facts



Properties

Glycemic Index:19.7, Glycemic Load:13.67, Inflammation Score:-6, Nutrition Score:10.210869611605%

Nutrients (% of daily need)

Calories: 521.24kcal (26.06%), Fat: 32.79g (50.44%), Saturated Fat: 18.77g (117.29%), Carbohydrates: 51.6g (17.2%), Net Carbohydrates: 49.48g (17.99%), Sugar: 33.53g (37.25%), Cholesterol: 137.9mg (45.97%), Sodium: 186.1mg (8.09%), Alcohol: 0.09g (100%), Alcohol %: 0.06% (100%), Caffeine: 16.36mg (5.45%), Protein: 6.58g (13.16%), Manganese: 0.53mg (26.37%), Vitamin A: 908.69IU (18.17%), Phosphorus: 180.08mg (18.01%), Copper: 0.33mg (16.36%), Vitamin B2: 0.26mg (15.26%), Iron: 2.65mg (14.74%), Magnesium: 53.68mg (13.42%), Calcium: 130.75mg (13.08%), Selenium: 8.94µg (12.76%), Vitamin D: 1.67µg (11.14%), Vitamin B12: 0.57µg (9.48%), Potassium: 299.95mg (8.57%), Fiber: 2.12g (8.5%), Zinc: 1.15mg (7.7%), Vitamin B1: 0.11mg (7.15%), Folate: 28.07µg (7.02%), Vitamin E: 1.04mg (6.91%), Vitamin B5: 0.66mg (6.63%), Vitamin B3: 0.99mg (4.93%), Vitamin B6: 0.1mg (4.81%), Vitamin K: 3.8µg (3.62%)