



Dark Chocolate Stout Cream Pie

READY IN



420 min.

SERVINGS



8

CALORIES



621 kcal

DESSERT

Ingredients

- 14.1 oz pie crust dough refrigerated softened (2 Count)
- 1.8 cups milk whole
- 0.5 cup porter
- 1 box peach pie filling instant (6-serving size) (not)
- 1.5 cups semi chocolate chips
- 1.5 cups whipping cream
- 2 tablespoons powdered sugar
- 0.5 teaspoon vanilla

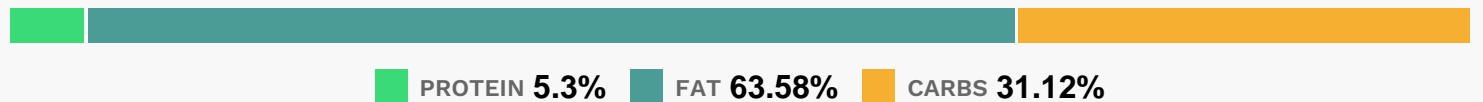
Equipment

- bowl
- sauce pan
- oven
- plastic wrap
- hand mixer

Directions

- Heat oven to 450°F. Make pie crust as directed on box for One-Crust
- Baked Shell, using 9-inch glass pie plate. Cool completely, about 15 minutes.
- Meanwhile, in 2-quart saucepan, cook milk, beer and pudding mix over medium heat 5 to 8 minutes or until mixture comes to a full boil, stirring constantly.
- Remove from heat. Stir in chocolate chips until melted and smooth.
- Pour into medium bowl; cover surface of pudding with plastic wrap. Refrigerate about 2 hours or until cold.
- Spoon and spread pudding mixture evenly into crust. Refrigerate at least 4 hours until set.
- Just before serving, in chilled medium bowl, beat topping ingredients with electric mixer on high speed until soft peaks form.
- Spread over top of pie.
- Garnish with chocolate shavings, if desired. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:4.75, Glycemic Load:0.95, Inflammation Score:-6, Nutrition Score:11.985652243314%

Nutrients (% of daily need)

Calories: 621.19kcal (31.06%), Fat: 43.77g (67.34%), Saturated Fat: 22.77g (142.3%), Carbohydrates: 48.21g (16.07%), Net Carbohydrates: 44.26g (16.09%), Sugar: 18.26g (20.29%), Cholesterol: 58.86mg (19.62%), Sodium: 240.19mg

(10.44%), Alcohol: 0.09g (100%), Alcohol %: 0.05% (100%), Caffeine: 29.02mg (9.68%), Protein: 8.21g (16.42%), Manganese: 0.67mg (33.57%), Copper: 0.46mg (23.23%), Phosphorus: 203.54mg (20.35%), Iron: 3.48mg (19.33%), Magnesium: 76.46mg (19.11%), Fiber: 3.95g (15.8%), Vitamin B2: 0.26mg (15.27%), Vitamin A: 759.86IU (15.2%), Calcium: 125.57mg (12.56%), Vitamin B1: 0.19mg (12.47%), Selenium: 8.05µg (11.5%), Potassium: 362.75mg (10.36%), Zinc: 1.45mg (9.64%), Folate: 36.76µg (9.19%), Vitamin D: 1.3µg (8.67%), Vitamin B3: 1.72mg (8.59%), Vitamin K: 7.67µg (7.3%), Vitamin B12: 0.42µg (7.01%), Vitamin B5: 0.62mg (6.17%), Vitamin E: 0.87mg (5.78%), Vitamin B6: 0.08mg (4.24%)