



Dark Chocolate Stout Cream Pie

READY IN



420 min.

SERVINGS



8

CALORIES



535 kcal

DESSERT

Ingredients

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

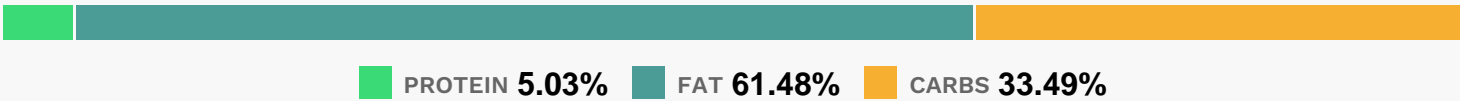
Equipment

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

Directions

- ☐ Heat oven to 450F. 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:10.59782611028%

Nutrients (% of daily need)

Calories: 535.2kcal (26.76%), Fat: 36.52g (56.18%), Saturated Fat: 20.52g (128.28%), Carbohydrates: 44.76g (14.92%), Net Carbohydrates: 41.1g (14.94%), Sugar: 26.39g (29.32%), Cholesterol: 58.86mg (19.62%), Sodium:

294.16mg (12.79%), Alcohol: 0.09g (100%), Alcohol %: 0.06% (100%), Caffeine: 29.86mg (9.95%), Protein: 6.72g (13.43%), Manganese: 0.59mg (29.42%), Copper: 0.49mg (24.27%), Magnesium: 77.55mg (19.39%), Phosphorus: 191.5mg (19.15%), Iron: 2.89mg (16.04%), Vitamin A: 759.54IU (15.19%), Fiber: 3.66g (14.65%), Vitamin B2: 0.22mg (12.79%), Calcium: 121.55mg (12.16%), Potassium: 363.16mg (10.38%), Selenium: 6.71µg (9.59%), Zinc: 1.39mg (9.27%), Vitamin D: 1.3µg (8.67%), Vitamin B1: 0.11mg (7.29%), Vitamin B12: 0.42µg (7.01%), Vitamin K: 5.75µg (5.48%), Vitamin B5: 0.5mg (5.03%), Vitamin E: 0.74mg (4.95%), Vitamin B3: 0.97mg (4.85%), Folate: 17.02µg (4.26%), Vitamin B6: 0.07mg (3.59%)