



WHATSheATE



Easy Chocolate Pie

READY IN



310 min.

SERVINGS



8

CALORIES



314 kcal

DESSERT

Ingredients

- ☐ 1 cup hershey brand chocolate chips dark divided
- ☐ 1.5 cups marshmallows miniature
- ☐ 6 oz pie crust homemade prepared your favorite (or)
- ☐ 8 ounce non-dairy whipped topping frozen thawed
- ☐ 2 tablespoons milk whole divided

Equipment

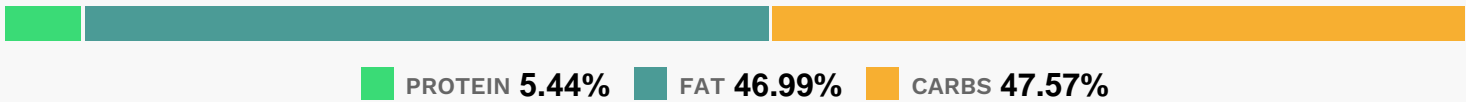
- ☐ bowl
- ☐ sauce pan

☐ microwave

Directions

- ☐ Measure out 1/3 cup of the chocolate chips and mix with 2 tablespoons of the milk. Put in a microwave-safe bowl and heat on high for 20 seconds. Stir until chips are melted. If needed, microwave for another 20 seconds.
- ☐ Spread over the bottom of the pie crust and put in the refrigerator.
- ☐ Put the remaining 2/3 cup of chips, marshmallows and 1/4 cup of milk in a saucepan and heat over medium, stirring constantly, until melted.
- ☐ Transfer to a large bowl and let sit for about 30 minutes or until completely cool.Fold about 2 cups of the whipped topping into the chocolate mixture.
- ☐ Spread about 2/3 of that mixture over the crust.
- ☐ Add whatever is left in the tub of whipped topping (a little over a cup) to the remaining chocolate mixture in the bowl.
- ☐ Spread over the top of the pie.Cover and freeze 6 to 8 hours or overnight.

Nutrition Facts



Properties

Glycemic Index:12.31, Glycemic Load:4.67, Inflammation Score:-1, Nutrition Score:4.131304356715%

Nutrients (% of daily need)

Calories: 314.23kcal (15.71%), Fat: 16.46g (25.32%), Saturated Fat: 11.54g (72.11%), Carbohydrates: 37.49g (12.5%), Net Carbohydrates: 36.1g (13.13%), Sugar: 19.94g (22.16%), Cholesterol: 1.24mg (0.41%), Sodium: 140.37mg (6.1%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.29g (8.57%), Calcium: 97.24mg (9.72%), Phosphorus: 69.17mg (6.92%), Manganese: 0.13mg (6.32%), Vitamin B2: 0.11mg (6.29%), Zinc: 0.94mg (6.25%), Vitamin B1: 0.09mg (5.92%), Potassium: 197.78mg (5.65%), Fiber: 1.4g (5.58%), Folate: 20.55µg (5.14%), Iron: 0.89mg (4.96%), Selenium: 3.29µg (4.7%), Vitamin B3: 0.85mg (4.24%), Vitamin K: 4.2µg (4%), Vitamin E: 0.59mg (3.96%), Magnesium: 13.91mg (3.48%), Copper: 0.07mg (3.45%), Vitamin B5: 0.27mg (2.69%), Vitamin B6: 0.05mg (2.41%), Vitamin B12: 0.14µg (2.33%)