



## Gluten-Free Creamy Chocolate Pie

 Gluten Free

READY IN



430 min.

SERVINGS



10

CALORIES



301 kcal

DESSERT

### Ingredients

- 5 tablespoons butter cold
- 3 tablespoons water
- 0.3 cup granulated sugar
- 3 tablespoons cornstarch
- 1.3 cups milk
- 6 oz semi chocolate chips (1 cup)
- 1 teaspoon vanilla
- 1.3 cups whipping cream

- 1 tablespoon powdered sugar
- 1 cup frangelico gluten free

## Equipment

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

## Directions

- Heat oven to 425°F. Grease 9-inch glass pie plate with shortening or cooking spray. In medium bowl, place Bisquick mix.
- Cut in butter with pastry blender or fork (or pulling 2 table knives through mixture in opposite directions) until mixture looks like fine crumbs. Stir in water; shape into ball with hands. Press dough in bottom and up side of pie plate.
- Bake 10 to 12 minutes or until lightly browned. Cool completely, about 30 minutes.
- Meanwhile, in 2-quart saucepan, mix granulated sugar and cornstarch. Gradually stir in milk; cook over medium heat until mixture boils, stirring constantly. Reserve 1 tablespoon chocolate chips for topping; coarsely chop.
- Add remaining chocolate chips and vanilla, stirring until melted and smooth.
- Pour into medium bowl; cover surface with plastic wrap. Refrigerate about 30 minutes to chill.
- In large bowl, beat whipping cream and powdered sugar with electric mixer on high speed until stiff peaks form. Reserve 1 cup for topping. Beat cooled chocolate mixture with electric mixer on medium speed about 2 minutes or until smooth and creamy; fold into whipped cream in large bowl. Spoon evenly into cooled baked crust. Pipe reserved whipped cream around edge of pie; sprinkle with reserved chopped chocolate chips. Refrigerate 6 to 8 hours or until set before serving. Cover and refrigerate any remaining pie.

## Nutrition Facts



■ PROTEIN 3.88% ■ FAT 70.84% ■ CARBS 25.28%

## Properties

Glycemic Index:15.81, Glycemic Load:4.03, Inflammation Score:-5, Nutrition Score:5.0795652322147%

## Nutrients (% of daily need)

Calories: 300.78kcal (15.04%), Fat: 23.93g (36.81%), Saturated Fat: 14.76g (92.22%), Carbohydrates: 19.21g (6.4%), Net Carbohydrates: 17.83g (6.48%), Sugar: 14.41g (16.01%), Cholesterol: 53.35mg (17.78%), Sodium: 66.88mg (2.91%), Alcohol: 0.14g (100%), Alcohol %: 0.18% (100%), Caffeine: 14.63mg (4.88%), Protein: 2.95g (5.9%), Vitamin A: 670.17IU (13.4%), Manganese: 0.23mg (11.47%), Copper: 0.22mg (10.92%), Phosphorus: 94.3mg (9.43%), Magnesium: 35.98mg (9%), Calcium: 69.66mg (6.97%), Vitamin B2: 0.11mg (6.48%), Iron: 1.12mg (6.23%), Fiber: 1.38g (5.53%), Vitamin D: 0.81µg (5.41%), Potassium: 172.92mg (4.94%), Selenium: 3.07µg (4.39%), Zinc: 0.66mg (4.38%), Vitamin B12: 0.25µg (4.25%), Vitamin E: 0.55mg (3.68%), Vitamin K: 2.76µg (2.63%), Vitamin B5: 0.25mg (2.48%), Vitamin B1: 0.03mg (1.92%), Vitamin B6: 0.04mg (1.76%)