



Heavenly Chocolate-Berry Pie

READY IN



220 min.

SERVINGS



40

CALORIES



77 kcal

DESSERT

Ingredients

- 0.3 cup firmly brown sugar packed
- 5 Tbsp butter melted
- 8 oz philadelphia cream cheese softened
- 1.3 cups graham cracker crumbs
- 2 Tbsp granulated sugar
- 4 oz baker's semi-sweet chocolate divided
- 8 strawberries whole cut in half
- 0.5 tsp vanilla
- 2 cups cool whip whipped topping thawed

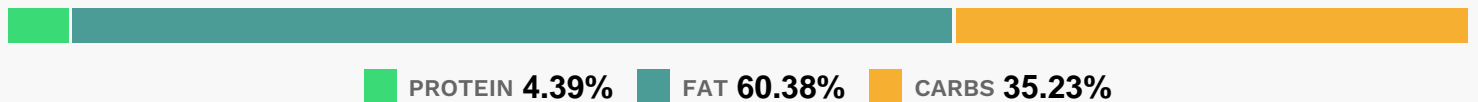
Equipment

- bowl
- oven
- hand mixer
- microwave

Directions

- Preheat oven to 325F.
- Mix crumbs, granulated sugar and butter; press firmly onto bottom and up side of 9-inch pie plate.
- Bake 10 min. Cool.
- Place 3 oz. chocolate in microwaveable bowl. Microwave on HIGH 1-1/2 min.; stir until chocolate is completely melted. Set aside. Beat cream cheese, brown sugar and vanilla in large bowl with electric mixer on medium speed until well blended.
- Add melted chocolate; mix well. Gently stir in whipped topping. Spoon into crust. Refrigerate several hours or overnight.
- Top pie with strawberries just before serving.
- Place remaining chocolate in microwaveable bowl. Microwave on HIGH 1 min.; stir until chocolate is completely melted.
- Drizzle over pie. Store leftover pie in refrigerator.

Nutrition Facts



Properties

Glycemic Index:5.28, Glycemic Load:1.97, Inflammation Score:-1, Nutrition Score:1.1952174007893%

Flavonoids

Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg Pelargonidin: 0.6mg, Pelargonidin: 0.6mg, Pelargonidin: 0.6mg, Pelargonidin: 0.6mg Catechin: 0.07mg, Catechin: 0.07mg, Catechin: 0.07mg, Catechin: 0.07mg Epigallocatechin:

0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

Nutrients (% of daily need)

Calories: 76.83kcal (3.84%), Fat: 5.21g (8.01%), Saturated Fat: 2.53g (15.8%), Carbohydrates: 6.84g (2.28%), Net Carbohydrates: 6.47g (2.35%), Sugar: 4.8g (5.33%), Cholesterol: 5.97mg (1.99%), Sodium: 55.01mg (2.39%), Alcohol: 0.02g (100%), Alcohol %: 0.11% (100%), Protein: 0.85g (1.7%), Vitamin A: 143.22IU (2.86%), Manganese: 0.05mg (2.42%), Phosphorus: 22.55mg (2.26%), Copper: 0.04mg (1.97%), Magnesium: 7.81mg (1.95%), Iron: 0.32mg (1.76%), Vitamin C: 1.41mg (1.71%), Vitamin B2: 0.03mg (1.5%), Fiber: 0.36g (1.46%), Calcium: 14.06mg (1.41%), Selenium: 0.85µg (1.21%), Potassium: 38.32mg (1.09%), Zinc: 0.16mg (1.08%)