



Hot Fudge Pie Filling

READY IN



65 min.

SERVINGS



5

CALORIES



752 kcal

DESSERT

Ingredients

- ☐ 8 ounces bittersweet chocolate chopped
- ☐ 0.3 cup butter
- ☐ 3 large egg yolks
- ☐ 2 large eggs
- ☐ 0.3 cup flour all-purpose
- ☐ 1 cup half-and-half
- ☐ 1.5 cups sugar
- ☐ 0.3 teaspoon salt
- ☐ 0.8 cup cocoa unsweetened

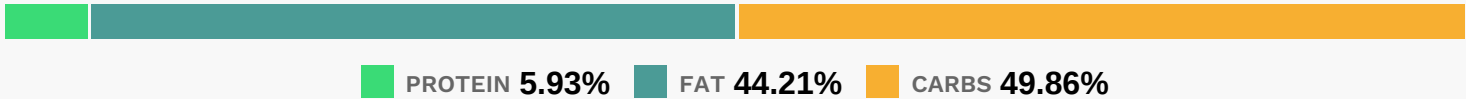
Equipment

- ☐ bowl
- ☐ oven
- ☐ microwave

Directions

- ☐ Microwave half-and-half, butter, and chopped bittersweet chocolate in a microwave-safe bowl at HIGH 2 minutes or until chocolate melts. Stir until smooth. Stir together sugar, cocoa, flour, and salt in a medium bowl. Stir in eggs, egg yolks, and melted chocolate mixture. Use immediately, or pour filling into a 1-qt. jar; let cool. Store filling in refrigerator up to 7 days. (
- ☐ Mixture will thicken as it chills.)
- ☐ TO MAKE HOT FUDGE PIE: Preheat oven to 35
- ☐ Fit 1 refrigerated piecrust into a lightly greased 9-inch deep-dish pie plate according to package directions; fold edges under, and crimp.
- ☐ Pour Hot Fudge Pie Filling into prepared crust; bake 45 minutes or until filling puffs, center is set, and top begins to crack around the edges. Cool 10 minutes before serving.
- ☐ PACKAGE IN: Weck Tall 7-oz. Glass Jar (\$50; westelm.com)

Nutrition Facts



Properties

Glycemic Index:39.02, Glycemic Load:45.34, Inflammation Score:-7, Nutrition Score:18.808695741322%

Flavonoids

Catechin: 8.36mg, Catechin: 8.36mg, Catechin: 8.36mg, Catechin: 8.36mg Epicatechin: 25.34mg, Epicatechin: 25.34mg, Epicatechin: 25.34mg, Epicatechin: 25.34mg Quercetin: 1.29mg, Quercetin: 1.29mg, Quercetin: 1.29mg, Quercetin: 1.29mg

Nutrients (% of daily need)

Calories: 752.02kcal (37.6%), Fat: 38.77g (59.65%), Saturated Fat: 21.88g (136.75%), Carbohydrates: 98.37g (32.79%), Net Carbohydrates: 89.8g (32.66%), Sugar: 78.91g (87.68%), Cholesterol: 228.62mg (76.21%), Sodium: 260.04mg (11.31%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 68.68mg (22.89%), Protein: 11.7g (23.41%),

Manganese: 1.15mg (57.65%), Copper: 1.09mg (54.74%), Magnesium: 153.56mg (38.39%), Phosphorus: 347.45mg (34.75%), Fiber: 8.57g (34.28%), Iron: 5.64mg (31.31%), Selenium: 21.65µg (30.93%), Vitamin B2: 0.34mg (19.92%), Zinc: 2.82mg (18.81%), Potassium: 566.51mg (16.19%), Vitamin A: 732.74IU (14.65%), Calcium: 125.11mg (12.51%), Folate: 41.65µg (10.41%), Vitamin B5: 0.96mg (9.6%), Vitamin B12: 0.57µg (9.5%), Vitamin B1: 0.11mg (7.65%), Vitamin E: 1.14mg (7.61%), Vitamin B6: 0.13mg (6.38%), Vitamin D: 0.95µg (6.34%), Vitamin B3: 1.11mg (5.53%), Vitamin K: 5.16µg (4.92%)