



Mocha Cream Pie

READY IN



45 min.

SERVINGS



12

CALORIES



356 kcal

DESSERT

Ingredients

- 1 tablespoon confectioners' sugar
- 0.3 cup cornstarch
- 4 large egg yolks
- 2 cups half-and-half
- 1 cup heavy cream chilled
- 1 tablespoon espresso powder instant
- 14 oreo cookies
- 0.3 teaspoon salt
- 1 pinch salt

- 3 ounces bittersweet chocolate chopped
- 0.5 cup sugar
- 2 tablespoons butter unsalted melted
- 4 tablespoons butter unsalted at room temperature
- 1 ounce chocolate unsweetened chopped
- 1 tablespoon vanilla extract

Equipment

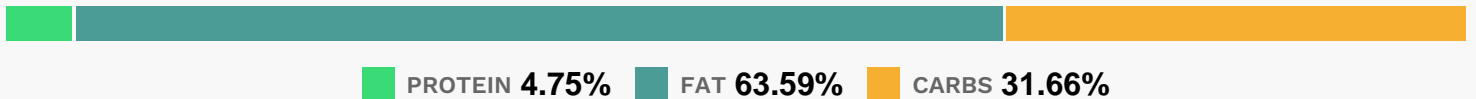
- food processor
- bowl
- sauce pan
- oven
- whisk
- wire rack
- plastic wrap
- hand mixer
- stove
- pie form

Directions

- Make crust: Preheat oven to 350F.
- Place cookies and salt in a food processor and blend until cookies are ground.
- Pour in melted butter and pulse until crumbs are moistened.
- Transfer to a 9-inch pie dish and press crumbs evenly over bottom and up sides to form a crust.
- Bake for about 15 minutes, until firm.
- Let cool on a wire rack.
- Make filling: In a small cup, combine vanilla and espresso powder until coffee has dissolved.

- Mix 1 cup half-and-half with both chocolates in a saucepan and place on stove over medium-low heat. Cook, whisking often, until chocolates have melted and mixture is hot, about 5 minutes (it may look grainy). In a large bowl, whisk together sugar, cornstarch and salt.
- Pour remaining cup of half-and-half into sugar mixture and whisk until no lumps remain.
- Whisk in yolks.
- While whisking cornstarch mixture constantly, slowly pour in hot chocolate mixture. When both mixtures are combined, pour back into saucepan, place on stove over medium-low heat and cook, whisking constantly, until thickened and beginning to boil, 5 to 7 minutes.
- Pour hot pudding into a clean medium bowl, and stir in butter and reserved vanilla-coffee mixture. Cover with plastic wrap, pressing plastic directly onto surface.
- Let pudding cool at room temperature for 1 hour, then pour into pie shell, cover with a fresh piece of plastic wrap and refrigerate at least 3 hours.
- Make topping: A half hour before you're ready to serve the pie, pour heavy cream and confectioners' sugar into a chilled bowl and beat with an electric mixer at medium-high speed until firm peaks form.
- Remove plastic from pie and spread whipped cream on top. Refrigerate for 30 minutes, then slice and serve.

Nutrition Facts



Properties

Glycemic Index:5.84, Glycemic Load:5.82, Inflammation Score:-5, Nutrition Score:7.0526087102683%

Flavonoids

Catechin: 1.52mg, Catechin: 1.52mg, Catechin: 1.52mg, Catechin: 1.52mg Epicatechin: 3.35mg, Epicatechin: 3.35mg, Epicatechin: 3.35mg, Epicatechin: 3.35mg

Nutrients (% of daily need)

Calories: 355.97kcal (17.8%), Fat: 25.63g (39.44%), Saturated Fat: 14.65g (91.57%), Carbohydrates: 28.72g (9.57%), Net Carbohydrates: 27.33g (9.94%), Sugar: 19.71g (21.9%), Cholesterol: 113.2mg (37.73%), Sodium: 141.31mg (6.14%), Alcohol: 0.37g (100%), Alcohol %: 0.43% (100%), Caffeine: 21.77mg (7.26%), Protein: 4.31g (8.63%), Iron: 2.79mg (15.48%), Manganese: 0.3mg (15.14%), Vitamin A: 694.8IU (13.9%), Phosphorus: 116.17mg (11.62%), Copper: 0.23mg (11.31%), Vitamin B2: 0.19mg (11.18%), Selenium: 6.82µg (9.75%), Magnesium: 34.2mg (8.55%), Calcium: 75.84mg (7.58%), Vitamin E: 0.99mg (6.59%), Vitamin K: 6.27µg (5.97%), Zinc: 0.87mg (5.77%), Fiber: 1.39g (5.56%),

Potassium: 189.12mg (5.4%), Folate: 19.69µg (4.92%), Vitamin D: 0.73µg (4.86%), Vitamin B5: 0.41mg (4.12%),
Vitamin B12: 0.24µg (4.06%), Vitamin B1: 0.06mg (3.99%), Vitamin B3: 0.64mg (3.19%), Vitamin B6: 0.05mg
(2.69%)