



Mocha-Espresso Cream Pie

READY IN



305 min.

SERVINGS



8

CALORIES



652 kcal

DESSERT

Ingredients

- ☐ 2 ounces bittersweet chocolate chopped
- ☐ 0.5 cup butter melted
- ☐ 2 tablespoons butter
- ☐ 9 oz chocolate wafers such as nabisco famous
- ☐ 0.3 cup cornstarch
- ☐ 4 large egg yolk
- ☐ 2 cups half and half
- ☐ 2 tablespoons espresso powder instant
- ☐ 0.5 cup pecans toasted finely chopped

- ☐ 8 servings pie crust dough
- ☐ 0.7 cup sugar
- ☐ 8 servings whipped cream

Equipment

- ☐ food processor
- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ plastic wrap
- ☐ microwave

Directions

- ☐ Prepare Crust: Preheat oven to 35
- ☐ Pulse chocolate wafers in a food processor 8 to 10 times or until finely crushed. Stir together wafer crumbs, pecans, and butter. Press on bottom, up sides, and onto lip of a lightly greased 9-inch pie plate.
- ☐ Bake 10 minutes. Cool completely (about 30 minutes).
- ☐ Whisk together sugar and next 2 ingredients in a large saucepan.
- ☐ Whisk together half-and-half and yolks in a large bowl. Gradually whisk egg mixture into sugar mixture; bring to a boil over medium heat, whisking constantly. Boil 1 minute, whisking constantly; remove from heat.
- ☐ Microwave chocolate in a small bowl at HIGH 1 1/2 minutes or until melted, stirring at 30-second intervals.
- ☐ Whisk 2 Tbsp. butter and melted chocolate into sugar mixture; spoon into prepared crust.
- ☐ Place plastic wrap directly onto filling (to prevent a film from forming). Chill 4 to 24 hours. Top with Coffee Whipped Cream just before serving.

Nutrition Facts



 PROTEIN **4.92%**  FAT **57.17%**  CARBS **37.91%**

Properties

Glycemic Index:35.57, Glycemic Load:23.02, Inflammation Score:-6, Nutrition Score:11.472608669944%

Flavonoids

Cyanidin: 0.66mg, Cyanidin: 0.66mg, Cyanidin: 0.66mg, Cyanidin: 0.66mg Delphinidin: 0.45mg, Delphinidin: 0.45mg, Delphinidin: 0.45mg, Delphinidin: 0.45mg Catechin: 0.45mg, Catechin: 0.45mg, Catechin: 0.45mg, Catechin: 0.45mg Epigallocatechin: 0.35mg, Epigallocatechin: 0.35mg, Epigallocatechin: 0.35mg, Epigallocatechin: 0.35mg Epicatechin: 0.05mg, Epicatechin: 0.05mg, Epicatechin: 0.05mg, Epicatechin: 0.05mg Epigallocatechin 3-gallate: 0.14mg, Epigallocatechin 3-gallate: 0.14mg, Epigallocatechin 3-gallate: 0.14mg, Epigallocatechin 3-gallate: 0.14mg

Nutrients (% of daily need)

Calories: 651.69kcal (32.58%), Fat: 42.19g (64.9%), Saturated Fat: 20.02g (125.12%), Carbohydrates: 62.95g (20.98%), Net Carbohydrates: 60.14g (21.87%), Sugar: 34.45g (38.27%), Cholesterol: 156.63mg (52.21%), Sodium: 428.79mg (18.64%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 48.53mg (16.18%), Protein: 8.17g (16.33%), Manganese: 0.72mg (35.89%), Phosphorus: 197.48mg (19.75%), Vitamin B2: 0.31mg (18.16%), Copper: 0.34mg (17.19%), Vitamin A: 830.9IU (16.62%), Selenium: 11.19µg (15.98%), Iron: 2.79mg (15.48%), Vitamin B1: 0.2mg (13.51%), Magnesium: 51.75mg (12.94%), Folate: 46.16µg (11.54%), Fiber: 2.81g (11.25%), Calcium: 110.66mg (11.07%), Vitamin B3: 2.05mg (10.25%), Zinc: 1.39mg (9.26%), Potassium: 300.04mg (8.57%), Vitamin E: 1.28mg (8.5%), Vitamin B5: 0.75mg (7.5%), Vitamin B12: 0.37µg (6.16%), Vitamin B6: 0.11mg (5.28%), Vitamin K: 5.27µg (5.01%), Vitamin D: 0.48µg (3.22%)