



Rebecca's Black Bottom Icebox Pie

READY IN



575 min.

SERVINGS



10

CALORIES



628 kcal

DESSERT

Ingredients

- ☐ 8 oz bittersweet chocolate baking bars chopped
- ☐ 0.5 cup butter melted
- ☐ 10 servings garnish: bittersweet chocolate shavings
- ☐ 9 oz chocolate wafers
- ☐ 3 tablespoons cornstarch
- ☐ 1 tablespoon rum dark
- ☐ 4 egg yolks
- ☐ 2 cups heavy whipping cream
- ☐ 2 cups milk

- ☐ 0.3 cup sugar
- ☐ 0.7 cup sugar
- ☐ 1.5 teaspoons vanilla extract

Equipment

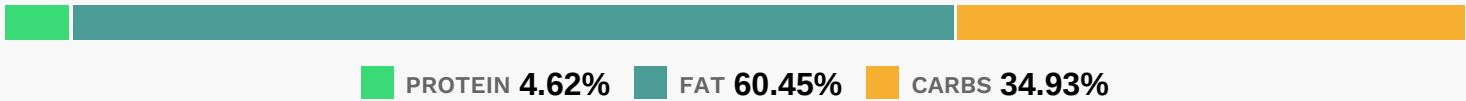
- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ whisk
- ☐ plastic wrap
- ☐ hand mixer
- ☐ microwave

Directions

- ☐ Pulse chocolate wafers in a food processor 8 to 10 times or until finely crushed. Stir together wafer crumbs and butter, and firmly press mixture on bottom, up sides, and onto lip of a lightly greased 9-inch pie plate. Freeze crust 30 minutes.
- ☐ Whisk together 2/3 cup sugar and 3 Tbsp. cornstarch in a 3-qt. heavy saucepan.
- ☐ Whisk together egg yolks and milk in a small bowl; whisk yolk mixture into sugar mixture in pan, and cook over medium heat, whisking constantly, 10 to 12 minutes or until mixture thickens. Cook 1 more minute.
- ☐ Remove from heat.
- ☐ Microwave chocolate in a microwave-safe glass bowl at HIGH 1 1/2 minutes or until melted, stirring at 30-second intervals.
- ☐ Whisk melted chocolate, rum, and vanilla into thickened filling. Spoon filling into prepared crust.
- ☐ Place plastic wrap directly onto filling (to prevent a film from forming), and chill 8 to 24 hours.
- ☐ Beat whipping cream and 1/4 cup sugar at medium-high speed with an electric mixer until soft peaks form. Top pie with whipped cream, and garnish, if desired.

Note: We tested with Nabisco FAMOUS Chocolate Wafers and Ghirardelli 60% Cacao Bittersweet Chocolate Baking Bars.

Nutrition Facts



Properties

Glycemic Index:29.27, Glycemic Load:22.42, Inflammation Score:-7, Nutrition Score:11.286087019288%

Nutrients (% of daily need)

Calories: 628.19kcal (31.41%), Fat: 42.61g (65.56%), Saturated Fat: 24.68g (154.23%), Carbohydrates: 55.38g (18.46%), Net Carbohydrates: 52.6g (19.13%), Sugar: 40.39g (44.88%), Cholesterol: 163.74mg (54.58%), Sodium: 258.65mg (11.25%), Alcohol: 0.71g (100%), Alcohol %: 0.48% (100%), Caffeine: 22.92mg (7.64%), Protein: 7.33g (14.67%), Manganese: 0.5mg (25.07%), Vitamin A: 1181.14IU (23.62%), Copper: 0.43mg (21.41%), Phosphorus: 203.35mg (20.34%), Vitamin B2: 0.28mg (16.61%), Magnesium: 65.12mg (16.28%), Iron: 2.79mg (15.49%), Selenium: 10.12µg (14.46%), Calcium: 126.34mg (12.63%), Vitamin D: 1.69µg (11.25%), Fiber: 2.78g (11.13%), Vitamin B12: 0.56µg (9.42%), Zinc: 1.4mg (9.34%), Potassium: 318.19mg (9.09%), Vitamin E: 1.23mg (8.23%), Vitamin B1: 0.11mg (7.31%), Vitamin B5: 0.7mg (7%), Folate: 24.75µg (6.19%), Vitamin B3: 1.02mg (5.1%), Vitamin B6: 0.09mg (4.66%), Vitamin K: 4.83µg (4.6%)