

Rebecca's Black Bottom Icebox Pie







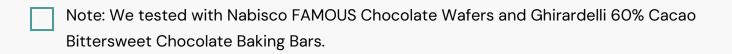
DESSERT

Ingredients

2 cups milk

8 oz bittersweet chocolate chopped
0.5 cup butter melted
10 servings bittersweet chocolate
9 oz chocolate wafers such as nabisco famous
3 tablespoons cornstarch
1 tablespoon rum dark
4 egg yolk
2 cups cup heavy whipping cream

	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
Diı	rections
	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 11/2 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.



Nutrition Facts

PROTEIN 4.62% FAT 60.45% CARBS 34.93%

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%)