



Rich Chocolate Truffle Pie



Vegetarian



Popular

READY IN



45 min.

SERVINGS



10

CALORIES



334 kcal

DESSERT

Ingredients

- ☐ 1 9-inch chocolate cookie crumb crust prepared
- ☐ 0.3 cup confectioners' sugar sifted
- ☐ 1.5 cups heavy whipping cream
- ☐ 12 ounces semi chocolate chips
- ☐ 1 tablespoon vanilla extract

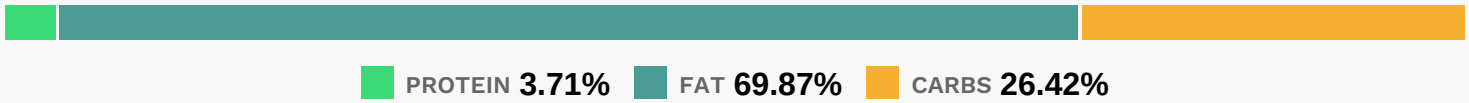
Equipment

- ☐ bowl
- ☐ microwave

Directions

- ☐ In microwave dish combine chocolate chips and 1/2 of the cream. Cook on high for 1 to 2 minutes, stirring every 30 seconds until smooth. Cool to room temperature. Stir in sugar & vanilla. Set aside.
- ☐ In small bowl, beat the rest of the cream until soft peaks form. Beat in chocolate mixture on high speed 1/3 at a time. mix well and spoon into crust.
- ☐ Refrigerate at least 8 hours before serving.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-5, Nutrition Score:6.6221739001896%

Nutrients (% of daily need)

Calories: 334.26kcal (16.71%), Fat: 25.94g (39.91%), Saturated Fat: 15.71g (98.19%), Carbohydrates: 22.07g (7.36%), Net Carbohydrates: 19.35g (7.04%), Sugar: 16.66g (18.51%), Cholesterol: 42.38mg (14.13%), Sodium: 13.72mg (0.6%), Alcohol: 0.45g (100%), Alcohol %: 0.76% (100%), Caffeine: 29.26mg (9.75%), Protein: 3.1g (6.2%), Manganese: 0.45mg (22.71%), Copper: 0.43mg (21.48%), Magnesium: 62.56mg (15.64%), Iron: 2.19mg (12.18%), Phosphorus: 109.37mg (10.94%), Fiber: 2.72g (10.89%), Vitamin A: 541.8IU (10.84%), Zinc: 0.99mg (6.59%), Potassium: 228.91mg (6.54%), Selenium: 3.95µg (5.64%), Vitamin B2: 0.09mg (5.05%), Calcium: 44.83mg (4.48%), Vitamin D: 0.57µg (3.81%), Vitamin E: 0.53mg (3.53%), Vitamin K: 3.59µg (3.42%), Vitamin B12: 0.12µg (1.97%), Vitamin B5: 0.19mg (1.94%), Vitamin B3: 0.32mg (1.58%), Vitamin B1: 0.02mg (1.23%), Vitamin B6: 0.02mg (1.22%)