



Stack Pie

READY IN



110 min.

SERVINGS



12

CALORIES



476 kcal

DESSERT

Ingredients

- ☐ 1.5 cups brown sugar
- ☐ 2 tablespoons butter at room temperature
- ☐ 4 eggs
- ☐ 2 tablespoons flour all-purpose
- ☐ 1 cup heavy cream
- ☐ 3 9-inch unbaked pie crusts ()
- ☐ 1 teaspoon vanilla extract
- ☐ 0.5 cup sugar white

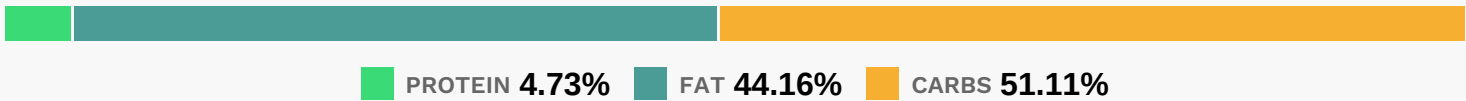
Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ wooden spoon
- ☐ candy thermometer

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Place the pie crusts in 3 pie pans, and set aside.
- ☐ Beat together the eggs, sugar, melted butter, flour, and vanilla extract in a bowl until smooth, and stir in 1 cup of cream.
- ☐ Pour the mixture in equal amounts into the pie crusts.
- ☐ Bake in the preheated oven until the filling has set, about 35 minutes.
- ☐ Let the pies cool, and trim off the excess pie crust down to the top of the filling.
- ☐ Place the brown sugar, 1 cup of cream, and 1/2 cup of sugar in a heavy saucepan over medium-low heat, bring to a boil, and cook, stirring constantly to prevent burning, until a candy thermometer reads 140 degrees F/60 degrees C, or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface.
- ☐ Remove from the heat, and beat the mixture with a wooden spoon until thickened and cool. Stir in the butter and vanilla extract, and continue beating until the butter is incorporated, about 5 minutes. The icing should be thin and smooth, like a glaze.
- ☐ Spread a thin layer of the caramel glaze on top of each pie, and firmly stack the pies together. Glaze the edges of the stacked pie.

Nutrition Facts



Properties

Glycemic Index:16.26, Glycemic Load:6.51, Inflammation Score:-3, Nutrition Score:6.1273912612511%

Nutrients (% of daily need)

Calories: 475.73kcal (23.79%), Fat: 23.52g (36.19%), Saturated Fat: 10.3g (64.38%), Carbohydrates: 61.25g (20.42%), Net Carbohydrates: 59.97g (21.81%), Sugar: 35.67g (39.64%), Cholesterol: 81.99mg (27.33%), Sodium: 253.52mg (11.02%), Alcohol: 0.11g (100%), Alcohol %: 0.12% (100%), Protein: 5.67g (11.35%), Manganese: 0.25mg (12.63%), Selenium: 8.77µg (12.54%), Vitamin B2: 0.2mg (11.66%), Folate: 45.32µg (11.33%), Vitamin B1: 0.16mg (10.49%), Iron: 1.83mg (10.19%), Vitamin A: 429.56IU (8.59%), Phosphorus: 79.57mg (7.96%), Vitamin B3: 1.48mg (7.4%), Calcium: 54.5mg (5.45%), Vitamin B5: 0.52mg (5.22%), Fiber: 1.28g (5.14%), Vitamin K: 4.5µg (4.28%), Vitamin E: 0.62mg (4.14%), Vitamin D: 0.61µg (4.07%), Potassium: 126.71mg (3.62%), Vitamin B6: 0.07mg (3.44%), Magnesium: 13.48mg (3.37%), Copper: 0.07mg (3.29%), Zinc: 0.48mg (3.21%), Vitamin B12: 0.17µg (2.77%)