



Strawberry Cream Pie

READY IN



345 min.

SERVINGS



8

CALORIES



593 kcal

DESSERT

Ingredients

- 0.5 cup butter melted
- 9 oz chocolate wafers such as nabisco famous
- 3 tablespoons cornstarch
- 6 egg yolks
- 2 tablespoons flour all-purpose
- 3 cups half-and-half
- 1 tablespoon orange liqueur
- 0.3 cup currant jelly red
- 0.3 teaspoon salt

- 1 qt strawberries fresh
- 1 cup sugar divided
- 2 teaspoons vanilla extract

Equipment

- food processor
- bowl
- sauce pan
- oven
- whisk
- wire rack

Directions

- Whisk together first 3 ingredients and 2/3 cup sugar in a medium-size heavy saucepan.
- Whisk together half-and-half and next 2 ingredients in a small bowl; gradually add to cornstarch mixture, whisking constantly.
- Bring to a boil over medium heat, whisking constantly, and cook, whisking constantly, 1 minute.
- Remove from heat, and transfer to a bowl; cover and chill 4 to 24 hours.
- Preheat oven to 35
- Pulse wafer cookies and chopped chocolate in a food processor 8 to 10 times or until finely crushed. Stir together cookie crumb mixture, melted butter, and remaining 1/3 cup sugar; firmly press mixture on bottom, up sides, and onto lip of a lightly greased 9-inch pie plate.
- Bake at 350 for 10 minutes.
- Transfer to a wire rack, and cool completely (about 30 minutes).
- Spoon chilled half-and-half mixture into prepared crust.
- Cut 8 to 10 strawberries in half, and arrange around outer edge of pie (leaving tops on, if desired); hull and slice remaining strawberries, and arrange in center of pie.
- Cook jelly in a small saucepan over medium heat 2 to 3 minutes or until melted.
- Remove from heat, and stir in liqueur.
- Brush jelly mixture gently over strawberries. Chill, uncovered, 30 minutes.

Nutrition Facts

PROTEIN 5.47% FAT 45.56% CARBS 48.97%

Properties

Glycemic Index:42.45, Glycemic Load:36.08, Inflammation Score:-7, Nutrition Score:16.170434765194%

Flavonoids

Cyanidin: 1.99mg, Cyanidin: 1.99mg, Cyanidin: 1.99mg, Cyanidin: 1.99mg Petunidin: 0.13mg, Petunidin: 0.13mg, Petunidin: 0.13mg, Petunidin: 0.13mg Delphinidin: 0.37mg, Delphinidin: 0.37mg, Delphinidin: 0.37mg, Delphinidin: 0.37mg Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg Pelargonidin: 29.4mg, Pelargonidin: 29.4mg, Pelargonidin: 29.4mg Peonidin: 0.06mg, Peonidin: 0.06mg, Peonidin: 0.06mg, Peonidin: 0.06mg Catechin: 3.68mg, Catechin: 3.68mg, Catechin: 3.68mg, Catechin: 3.68mg Epigallocatechin: 0.92mg, Epigallocatechin: 0.92mg, Epigallocatechin: 0.92mg, Epigallocatechin: 0.92mg Epicatechin: 0.5mg, Epicatechin: 0.5mg, Epicatechin: 0.5mg, Epicatechin: 0.5mg Epicatechin 3-gallate: 0.18mg, Epicatechin 3-gallate: 0.18mg, Epicatechin 3-gallate: 0.18mg, Epicatechin 3-gallate: 0.18mg Epigallocatechin 3-gallate: 0.13mg, Epigallocatechin 3-gallate: 0.13mg, Epigallocatechin 3-gallate: 0.13mg, Epigallocatechin 3-gallate: 0.13mg Naringenin: 0.31mg, Naringenin: 0.31mg, Naringenin: 0.31mg, Naringenin: 0.31mg Kaempferol: 0.59mg, Kaempferol: 0.59mg, Kaempferol: 0.59mg, Kaempferol: 0.59mg Myricetin: 0.05mg, Myricetin: 0.05mg, Myricetin: 0.05mg, Myricetin: 0.05mg Quercetin: 1.31mg, Quercetin: 1.31mg, Quercetin: 1.31mg, Quercetin: 1.31mg Gallocatechin: 0.04mg, Gallocatechin: 0.04mg, Gallocatechin: 0.04mg, Gallocatechin: 0.04mg

Nutrients (% of daily need)

Calories: 592.73kcal (29.64%), Fat: 30.52g (46.95%), Saturated Fat: 16.34g (102.11%), Carbohydrates: 73.79g (24.6%), Net Carbohydrates: 70.14g (25.51%), Sugar: 52.38g (58.2%), Cholesterol: 208.7mg (69.57%), Sodium: 416.1mg (18.09%), Alcohol: 0.83g (100%), Alcohol %: 0.34% (100%), Caffeine: 3.68mg (1.23%), Protein: 8.25g (16.5%), Vitamin C: 71.31mg (86.43%), Manganese: 0.71mg (35.47%), Vitamin B2: 0.39mg (22.72%), Phosphorus: 217.36mg (21.74%), Selenium: 13.98µg (19.98%), Vitamin A: 888.49IU (17.77%), Folate: 70.84µg (17.71%), Calcium: 149.63mg (14.96%), Fiber: 3.64g (14.58%), Iron: 2.35mg (13.05%), Copper: 0.24mg (12.06%), Potassium: 398.71mg (11.39%), Magnesium: 43.42mg (10.86%), Vitamin B1: 0.16mg (10.76%), Vitamin E: 1.49mg (9.94%), Vitamin B5: 0.96mg (9.62%), Vitamin B6: 0.17mg (8.41%), Vitamin B12: 0.49µg (8.14%), Zinc: 1.22mg (8.11%), Vitamin B3: 1.6mg (7.99%), Vitamin K: 5.64µg (5.37%), Vitamin D: 0.73µg (4.86%)