



Triple Chocolate-Cookie Trifle Pie

READY IN



25 min.

SERVINGS



12

CALORIES



469 kcal

DESSERT

Ingredients

- ☐ 4 oz chocolate baking bar white chopped
- ☐ 12.5 oz grands flaky refrigerator biscuits assorted
- ☐ 3.3 cups heavy cream divided
- ☐ 12 oz raspberries fresh
- ☐ 12 servings raspberry glaze
- ☐ 1 teaspoon vanilla extract

Equipment

- ☐ bowl

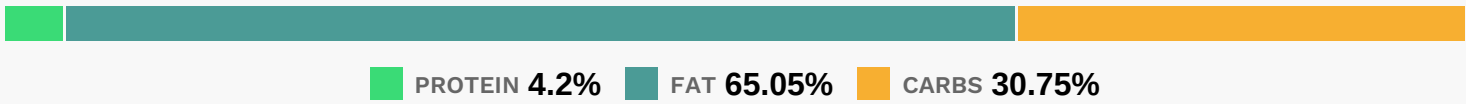
- ☐ frying pan
- ☐ hand mixer
- ☐ microwave
- ☐ springform pan

Directions

- ☐ Microwave 1/2 cup cream at HIGH 30 seconds to 1 minute or until hot (do not boil).
- ☐ Place bittersweet chocolate in a large bowl.
- ☐ Pour hot cream over chocolate, and stir until smooth. Repeat procedure with 1/4 cup cream and white chocolate. (If chocolate does not melt completely after stirring, microwave at HIGH for 10-second intervals just until chocolate is melted and mixture is smooth.) Stir 1/2 tsp. vanilla into each chocolate mixture until well blended. Cool 20 minutes.
- ☐ Meanwhile, let 2 1/2 cups cream stand at room temperature 20 minutes.
- ☐ Beat 1 1/2 cups cream at medium-high speed with an electric mixer until medium peaks form. Gently fold one-fourth of whipped cream into cool bittersweet chocolate mixture. Repeat procedure with remaining whipped cream.
- ☐ Beat remaining 1 cup cream at medium-high speed until medium peaks form. Gently fold one-fourth of whipped cream into cool white chocolate mixture. Repeat procedure with remaining whipped cream.
- ☐ Crush 6 to 7 cookies to equal 1/2 cup crumbs.
- ☐ Sprinkle on bottom of a lightly greased 9-inch springform pan.
- ☐ Spread half of bittersweet chocolate mixture over crushed cookies in pan. Arrange cookies around sides of pan (about 19 cookies).
- ☐ Spread white chocolate mixture over bittersweet chocolate mixture.
- ☐ Crush remaining cookies, and sprinkle over white chocolate mixture in springform pan.
- ☐ Drizzle with liqueur, if desired.
- ☐ Spread remaining bittersweet chocolate mixture over crushed cookies. Cover and chill 8 to 24 hours.
- ☐ Remove sides from pan. Mound raspberries in center of trifle; brush with Raspberry Glaze.
- ☐ Serve immediately.

- ☐
- Note: For testing purposes only, we used Ghirardelli 60% Cacao Bittersweet Baking Bars, Ghirardelli White Chocolate Baking Bar, Pepperidge Farm Distinctive Entertaining Cookie Collection, and Godiva Mocha Liqueur.
- ☐
- Combine 3 Tbsp. seedless raspberry jam and 2 tsp. water in a small glass bowl. Microwave at HIGH 10 to 15 seconds or until smooth.

Nutrition Facts



Properties

Glycemic Index:15.5, Glycemic Load:16.96, Inflammation Score:-7, Nutrition Score:11.357825984126%

Flavonoids

Cyanidin: 40.44mg, Cyanidin: 40.44mg, Cyanidin: 40.44mg, Cyanidin: 40.44mg Petunidin: 0.27mg, Petunidin: 0.27mg, Petunidin: 0.27mg, Petunidin: 0.27mg Delphinidin: 1.17mg, Delphinidin: 1.17mg, Delphinidin: 1.17mg, Delphinidin: 1.17mg Malvidin: 0.11mg, Malvidin: 0.11mg, Malvidin: 0.11mg, Malvidin: 0.11mg Pelargonidin: 0.87mg, Pelargonidin: 0.87mg, Pelargonidin: 0.87mg, Pelargonidin: 0.87mg Peonidin: 0.11mg, Peonidin: 0.11mg, Peonidin: 0.11mg, Peonidin: 0.11mg Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg Epigallocatechin: 0.41mg, Epigallocatechin: 0.41mg, Epigallocatechin: 0.41mg, Epigallocatechin: 0.41mg Epicatechin: 3.11mg, Epicatechin: 3.11mg, Epicatechin: 3.11mg, Epicatechin: 3.11mg Epigallocatechin 3-gallate: 0.48mg, Epigallocatechin 3-gallate: 0.48mg, Epigallocatechin 3-gallate: 0.48mg, Epigallocatechin 3-gallate: 0.48mg Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg Quercetin: 0.93mg, Quercetin: 0.93mg, Quercetin: 0.93mg, Quercetin: 0.93mg

Nutrients (% of daily need)

Calories: 468.78kcal (23.44%), Fat: 34.61g (53.25%), Saturated Fat: 19.07g (119.17%), Carbohydrates: 36.82g (12.27%), Net Carbohydrates: 30.68g (11.15%), Sugar: 17.78g (19.76%), Cholesterol: 74.82mg (24.94%), Sodium: 131.07mg (5.7%), Alcohol: 0.11g (100%), Alcohol %: 0.08% (100%), Protein: 5.03g (10.06%), Manganese: 0.72mg (36.03%), Vitamin C: 23.58mg (28.58%), Fiber: 6.15g (24.58%), Vitamin A: 1004.92IU (20.1%), Vitamin B2: 0.27mg (16.14%), Vitamin E: 2.17mg (14.49%), Vitamin K: 13.06µg (12.44%), Folate: 45.71µg (11.43%), Vitamin B1: 0.15mg (10.09%), Phosphorus: 99.15mg (9.91%), Iron: 1.58mg (8.76%), Calcium: 87.31mg (8.73%), Vitamin B3: 1.61mg (8.05%), Magnesium: 29.26mg (7.31%), Potassium: 248.15mg (7.09%), Vitamin D: 1.03µg (6.88%), Selenium: 4.37µg (6.24%), Vitamin B5: 0.6mg (6.02%), Copper: 0.12mg (5.95%), Zinc: 0.74mg (4.94%), Vitamin B6: 0.1mg (4.87%), Vitamin B12: 0.16µg (2.6%)