



Triple-Chocolate Pudding Pie with Cappuccino Cream

♥ Popular

READY IN



45 min.

SERVINGS



8

CALORIES



857 kcal

DESSERT

Ingredients

- ☐ 8 servings general foods international suisse mocha cafe
- ☐ 0.3 cup cornstarch
- ☐ 4 large egg yolk
- ☐ 9 graham crackers whole
- ☐ 3.5 cups half and half
- ☐ 1.5 teaspoons espresso powder instant
- ☐ 2 tablespoons powdered sugar

- ☐ 1 pinch salt
- ☐ 3.5 ounces bittersweet chocolate unsweetened chopped (not)
- ☐ 1.3 cups sugar
- ☐ 2 tablespoons butter unsalted
- ☐ 3 ounces baker's chocolate unsweetened chopped
- ☐ 0.5 cup cocoa powder unsweetened
- ☐ 0.5 teaspoon vanilla extract
- ☐ 1 cup whipping cream chilled

Equipment

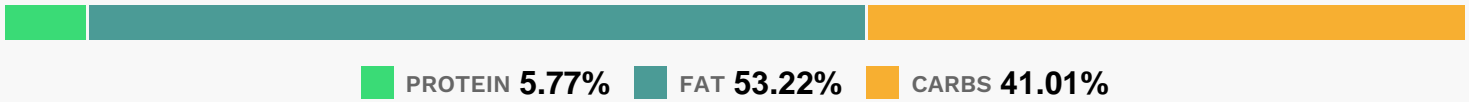
- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ plastic wrap
- ☐ pie form

Directions

- ☐ Preheat oven to 350°F. Finely grind graham crackers, sugar, and salt in processor.
- ☐ Add butter and blend to moisten crumbs. Firmly press mixture into 9-inch-diameter glass pie dish.
- ☐ Bake until crust sets, about 8 minutes. Cool.
- ☐ Whisk sugar, cocoa, and cornstarch in heavy medium saucepan. Gradually whisk in 1 cup half and half.
- ☐ Whisk in remaining 2 1/2 cups half and half and yolks.
- ☐ Whisk over medium-high heat until mixture thickens and boils, whisking constantly, about 12 minutes.
- ☐ Remove from heat.
- ☐ Add both chocolates and butter; whisk until melted and smooth.

- ☐ Mix in vanilla.
- ☐ Transfer filling to crust. Press plastic wrap directly onto surface of filling and chill until filling sets, at least 6 hours. (Can be made 2 days ahead. Keep chilled.)
- ☐ Beat all ingredients in large bowl until peaks form. (Can be made 1 day ahead. Cover and refrigerate. Rewhisk to thicken before serving, if necessary.)
- ☐ Peel plastic off pie.
- ☐ Cut pie into wedges. Spoon dollop of cream atop each slice.
- ☐ Garnish with chocolate-covered espresso beans and serve.
- ☐ Chocolate-covered espresso beans are sold at specialty foods stores, cookware stores, and coffee bars.

Nutrition Facts



Properties

Glycemic Index:18.01, Glycemic Load:30.3, Inflammation Score:-8, Nutrition Score:18.760869508204%

Flavonoids

Catechin: 10.32mg, Catechin: 10.32mg, Catechin: 10.32mg, Catechin: 10.32mg Epicatechin: 25.64mg, Epicatechin: 25.64mg, Epicatechin: 25.64mg, Epicatechin: 25.64mg Quercetin: 0.54mg, Quercetin: 0.54mg, Quercetin: 0.54mg, Quercetin: 0.54mg

Nutrients (% of daily need)

Calories: 857.14kcal (42.86%), Fat: 52.73g (81.13%), Saturated Fat: 29.75g (185.92%), Carbohydrates: 91.42g (30.47%), Net Carbohydrates: 83.1g (30.22%), Sugar: 63.83g (70.93%), Cholesterol: 175.94mg (58.65%), Sodium: 201.44mg (8.76%), Alcohol: 0.09g (100%), Alcohol %: 0.04% (100%), Caffeine: 373.02mg (124.34%), Protein: 12.86g (25.72%), Manganese: 1.05mg (52.51%), Copper: 0.96mg (47.84%), Magnesium: 149.43mg (37.36%), Phosphorus: 352.97mg (35.3%), Fiber: 8.32g (33.27%), Iron: 5.47mg (30.39%), Vitamin B2: 0.49mg (28.7%), Calcium: 223.18mg (22.32%), Zinc: 3.24mg (21.61%), Vitamin A: 1028.36IU (20.57%), Selenium: 13.2µg (18.86%), Potassium: 590.86mg (16.88%), Vitamin B1: 0.12mg (7.99%), Vitamin B5: 0.75mg (7.52%), Folate: 30.02µg (7.51%), Vitamin B12: 0.44µg (7.38%), Vitamin E: 1.05mg (7.01%), Vitamin B3: 1.38mg (6.92%), Vitamin B6: 0.14mg (6.89%), Vitamin K: 7.05µg (6.72%), Vitamin D: 0.99µg (6.58%), Vitamin C: 1.13mg (1.37%)