



Triple Chocolate Pumpkin Pie

READY IN



45 min.

SERVINGS



12

CALORIES



474 kcal

DESSERT

Ingredients

- 2 cups graham cracker crumbs finely (16 crackers)
- 6 tablespoons butter unsalted melted
- 1 tablespoon granulated sugar
- 2 tablespoons brown sugar packed
- 2 tablespoons brown sugar packed
- 0.5 teaspoon coarse salt
- 0.5 teaspoon ground cinnamon
- 3 ounces bittersweet chocolate finely chopped (preferably 61 percent cacao)
- 6 ounces bittersweet chocolate chopped (preferably 55 percent cacao)

- 4 tablespoons butter unsalted cut into small pieces
- 15 ounces pumpkin puree canned
- 12 ounces evaporated milk canned
- 0.8 cup brown sugar packed
- 0.8 cup brown sugar packed
- 3 large eggs
- 1 tablespoon cornstarch
- 1 teaspoon vanilla extract pure
- 1.5 teaspoons coarse salt
- 0.8 teaspoon ground cinnamon
- 0.8 teaspoon ground ginger
- 0.3 teaspoon nutmeg
- 1 ounce chocolate melted
- 1 cloves frangelico

Equipment

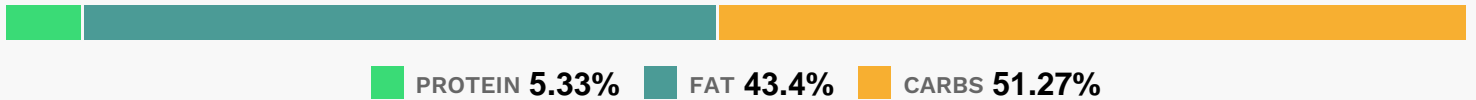
- bowl
- baking sheet
- oven
- whisk
- wire rack
- pot
- pie form

Directions

- Make the crust: Preheat oven to 350 degrees.
- Combine graham cracker crumbs, butter, sugars, salt, and cinnamon in bowl. Firmly press mixture into bottom and up sides of a deep, 9 1/2-inch pie dish.
- Bake until firm, 8 to 10 minutes.

- Remove from oven, and sprinkle bittersweet chocolate over bottom of crust. Return to oven to melt chocolate, about 1 minute.
- Spread chocolate in a thin layer on bottom and up sides.
- Let cool on a wire rack. Reduce oven temperature to 325 degrees.
- Make the filling: In a large heatproof bowl set over a pot of simmering water, melt semisweet chocolate and butter, stirring until smooth.
- Remove from heat.
- Mix pumpkin, milk, brown sugar, eggs, cornstarch, vanilla, salt, cinnamon, ginger, nutmeg, and a pinch of cloves in a medium bowl.
- Whisk 1/3 pumpkin mixture into chocolate mixture.
- Whisk in remaining pumpkin mixture until completely incorporated.
- Transfer pie dish to a rimmed baking sheet, and pour pumpkin mixture into crust.
- Bake until center is set but still a bit wobbly, 55 to 60 minutes.
- Let cool in pie dish on a wire rack. Refrigerate until well chilled, at least 8 hours (preferably overnight). Before serving, drizzle melted milk chocolate on top.
- Serve immediately.

Nutrition Facts



Properties

Glycemic Index:22.22, Glycemic Load:8.8, Inflammation Score:-10, Nutrition Score:13.607826086957%

Taste

Sweetness: 100%, Saltiness: 12.64%, Sourness: 1.55%, Bitterness: 1.2%, Savoriness: 5.75%, Fattiness: 51.38%, Spiciness: 0%

Nutrients (% of daily need)

Calories: 474.49kcal (23.72%), Fat: 23.27g (35.81%), Saturated Fat: 13.13g (82.06%), Carbohydrates: 61.88g (20.63%), Net Carbohydrates: 58.4g (21.24%), Sugar: 47.93g (53.25%), Cholesterol: 81.08mg (27.03%), Sodium: 542.18mg (23.57%), Caffeine: 19.84mg (6.61%), Protein: 6.43g (12.86%), Vitamin A: 5953.18IU (119.06%), Manganese: 0.45mg (22.67%), Phosphorus: 186.34mg (18.63%), Copper: 0.35mg (17.7%), Magnesium: 68.41mg (17.1%), Iron: 3.03mg (16.83%), Calcium: 146.57mg (14.66%), Fiber: 3.48g (13.91%), Vitamin B2: 0.22mg (12.96%), Potassium:

376.34mg (10.75%), Selenium: 7.08µg (10.12%), Zinc: 1.34mg (8.94%), Vitamin K: 8.44µg (8.04%), Vitamin E: 0.96mg (6.4%), Vitamin B5: 0.64mg (6.36%), Folate: 19.63µg (4.91%), Vitamin B3: 0.97mg (4.87%), Vitamin B6: 0.09mg (4.6%), Vitamin B1: 0.07mg (4.46%), Vitamin B12: 0.21µg (3.58%), Vitamin D: 0.45µg (3.02%), Vitamin C: 2.04mg (2.47%)