



## Triple Chocolate Pumpkin Pie

 Popular

READY IN



90 min.

SERVINGS



9

CALORIES



491 kcal

DESSERT

### Ingredients

- ☐ 3 ounces bittersweet chocolate finely chopped (preferably 61 percent cacao)
- ☐ 1.5 teaspoons coarse salt
- ☐ 1 tablespoon cornstarch
- ☐ 3 large eggs
- ☐ 12 ounce evaporated milk canned
- ☐ 2 cups graham cracker crumbs ( 16 crackers)
- ☐ 1 tablespoon granulated sugar
- ☐ 0.8 teaspoon ground cinnamon

- ☐ 0.1 teaspoon ground cloves
- ☐ 0.8 teaspoon ground ginger
- ☐ 0.3 teaspoon ground nutmeg
- ☐ 0.8 cup light-brown sugar packed
- ☐ 1 ounce chocolate melted
- ☐ 6 ounces bittersweet chocolate chopped (preferably 55 percent cacao)
- ☐ 15 ounce solid-pack pumpkin canned
- ☐ 4 tablespoons butter unsalted cut into small pieces
- ☐ 1 teaspoon vanilla extract pure
- ☐ 9 servings whipped cream

## Equipment



- ☐ bowl
- ☐ oven
- ☐ double boiler

## Directions

- ☐ Mix the graham cracker crumbs, butter, sugars, salt, cinnamon and ginger, press the mixture into the bottom of a 9 inch pie plate and bake in a preheated 350F oven until lightly golden brown, about 8-10 minutes.
- ☐ Sprinkle the bittersweet chocolate over bottom of crust, return to oven until it melts and spread it in a thin layer over the bottom of the crust. Melt the semisweet chocolate and butter in a double boiler until smooth and set aside.
- ☐ Mix the pumpkin, milk, brown sugar, eggs, cornstarch, vanilla, salt, cinnamon, ginger, nutmeg, and cloves in a large bowl.
- ☐ Mix in 1/3 of the pumpkin mixture into the chocolate and then mix in the rest.
- ☐ Pour the mixture into the pie plate and bake in a preheated 325F oven until the center is set but still jiggly, about 50-60 minutes.
- ☐ Let cool, refrigerate overnight and drizzle the milk chocolate on just before serving.

## Nutrition Facts



 **PROTEIN 6.96%**  **FAT 44.85%**  **CARBS 48.19%**

## Properties

Glycemic Index:35.19, Glycemic Load:12.15, Inflammation Score:-10, Nutrition Score:16.310869455338%

## Nutrients (% of daily need)

Calories: 491.03kcal (24.55%), Fat: 24.8g (38.15%), Saturated Fat: 13.54g (84.64%), Carbohydrates: 59.96g (19.99%), Net Carbohydrates: 55.37g (20.13%), Sugar: 41.42g (46.02%), Cholesterol: 92.6mg (30.87%), Sodium: 586.61mg (25.5%), Alcohol: 0.15g (100%), Alcohol %: 0.1% (100%), Caffeine: 26.46mg (8.82%), Protein: 8.65g (17.31%), Vitamin A: 7745.15IU (154.9%), Manganese: 0.59mg (29.3%), Phosphorus: 250.56mg (25.06%), Copper: 0.46mg (22.97%), Magnesium: 89.56mg (22.39%), Iron: 3.86mg (21.47%), Fiber: 4.59g (18.35%), Calcium: 178.58mg (17.86%), Vitamin B2: 0.29mg (17.32%), Potassium: 476.67mg (13.62%), Selenium: 9.15µg (13.07%), Zinc: 1.79mg (11.96%), Vitamin K: 10.72µg (10.21%), Vitamin B5: 0.82mg (8.24%), Vitamin E: 1.1mg (7.34%), Folate: 25.84µg (6.46%), Vitamin B3: 1.27mg (6.36%), Vitamin B1: 0.09mg (6.06%), Vitamin B6: 0.12mg (5.76%), Vitamin B12: 0.29µg (4.8%), Vitamin C: 2.71mg (3.29%), Vitamin D: 0.49µg (3.26%)