



Vienna Chocolate Pie

READY IN



40 min.

SERVINGS



8

CALORIES



469 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter softened
- ☐ 0.5 cup buttermilk
- ☐ 4 eggs
- ☐ 3 Tbsp flour all-purpose
- ☐ 0.3 tsp ground cinnamon
- ☐ 0.8 tsp espresso powder instant
- ☐ 0.3 cup slivered almonds
- ☐ 1.5 cups sugar
- ☐ 19-inch unbaked pie crust ()

- ☐ 2 oz baking chocolate unsweetened melted
- ☐ 1.5 tsp vanilla

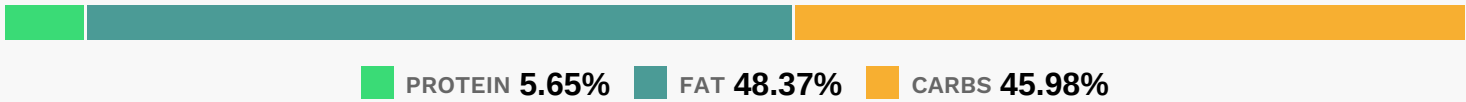
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ aluminum foil

Directions

- ☐ Preheat the oven to 400 degrees F.In medium bowl, mix sugar, flour, instant coffee, cinnamon and salt. In large bowl, beat eggs with electric mixer on high speed until light in color. Beat in sugar mixture. Beat in buttermilk, vanilla, butter and chocolate until well combined (filling may look curdled).
- ☐ Pour into crust-lined pan.
- ☐ Sprinkle with almonds.
- ☐ Bake 25 to 30 minutes or until center is set and crust is deep golden brown. After 15 to 20 minutes of baking, cover edge of crust with strips of foil to prevent excessive browning. Cool completely, about 1 hour.
- ☐ Transfer to refrigerator to chill.

Nutrition Facts



Properties

Glycemic Index:23.89, Glycemic Load:27.99, Inflammation Score:-6, Nutrition Score:8.901304308811%

Flavonoids

Cyanidin: 0.08mg, Cyanidin: 0.08mg, Cyanidin: 0.08mg, Cyanidin: 0.08mg Catechin: 4.6mg, Catechin: 4.6mg, Catechin: 4.6mg, Catechin: 4.6mg Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg Epicatechin: 10.07mg, Epicatechin: 10.07mg, Epicatechin: 10.07mg, Epicatechin:

10.07mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Isorhamnetin: 0.09mg, Isorhamnetin: 0.09mg, Isorhamnetin: 0.09mg, Isorhamnetin: 0.09mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 469.48kcal (23.47%), Fat: 26.07g (40.1%), Saturated Fat: 7.81g (48.8%), Carbohydrates: 55.75g (18.58%), Net Carbohydrates: 53.41g (19.42%), Sugar: 38.56g (42.84%), Cholesterol: 83.49mg (27.83%), Sodium: 285.31mg (12.4%), Alcohol: 0.27g (100%), Alcohol %: 0.27% (100%), Caffeine: 8.61mg (2.87%), Protein: 6.86g (13.71%), Manganese: 0.53mg (26.4%), Copper: 0.31mg (15.49%), Selenium: 10.64µg (15.2%), Iron: 2.56mg (14.22%), Vitamin B2: 0.24mg (14.21%), Vitamin A: 651.56IU (13.03%), Phosphorus: 125.58mg (12.56%), Vitamin E: 1.69mg (11.28%), Magnesium: 41.67mg (10.42%), Fiber: 2.34g (9.37%), Folate: 37.35µg (9.34%), Zinc: 1.27mg (8.45%), Vitamin B1: 0.13mg (8.37%), Calcium: 56.64mg (5.66%), Vitamin B3: 1.12mg (5.62%), Vitamin B5: 0.55mg (5.48%), Potassium: 172.98mg (4.94%), Vitamin B12: 0.28µg (4.65%), Vitamin D: 0.63µg (4.23%), Vitamin B6: 0.06mg (3.24%), Vitamin K: 2.66µg (2.53%)