



White Chocolate-Berry Pie

READY IN



123 min.

SERVINGS



3

CALORIES



807 kcal

DESSERT

Ingredients

- 4 oz baker's chocolate white divided (6 oz.)
- 4 oz philadelphia cream cheese softened ()
- 2 Tbsp milk
- 1 tsp orange zest
- 0.3 cup powdered sugar
- 2 cups raspberries fresh
- 1 ready-to-use pie crust refrigerated
- 2 cups cool whip whipped topping thawed

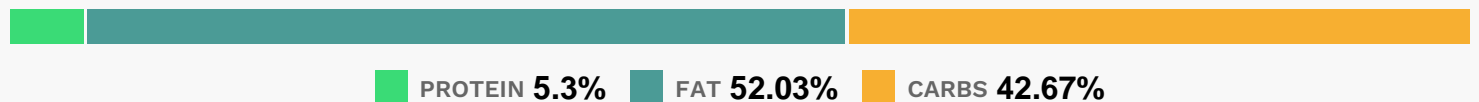
Equipment

- bowl
- oven
- whisk
- blender
- microwave

Directions

- Prepare and bake crust in 9-inch pie plate as directed on package for 1-crust baked shell. Cool.
- Microwave 5 oz. chocolate and milk in medium microwaveable bowl on HIGH 2 min. or until chocolate is almost melted, stirring after 1 min. Stir until completely melted. Cool to room temperature.
- Beat cream cheese, sugar and zest with mixer until well blended.
- Add to chocolate mixture; beat with whisk until well blended. Stir in COOL WHIP; spoon into crust. Top with berries.
- Melt remaining chocolate as directed on package; drizzle over berries. Refrigerate 1 hour.

Nutrition Facts



Properties

Glycemic Index:53.67, Glycemic Load:17.48, Inflammation Score:-6, Nutrition Score:14.256521618885%

Flavonoids

Cyanidin: 36.62mg, Cyanidin: 36.62mg, Cyanidin: 36.62mg, Cyanidin: 36.62mg Petunidin: 0.25mg, Petunidin: 0.25mg, Petunidin: 0.25mg, Petunidin: 0.25mg Delphinidin: 1.06mg, Delphinidin: 1.06mg, Delphinidin: 1.06mg, Delphinidin: 1.06mg Malvidin: 0.1mg, Malvidin: 0.1mg, Malvidin: 0.1mg, Malvidin: 0.1mg Pelargonidin: 0.78mg, Pelargonidin: 0.78mg, Pelargonidin: 0.78mg, Pelargonidin: 0.78mg Peonidin: 0.1mg, Peonidin: 0.1mg, Peonidin: 0.1mg, Peonidin: 0.1mg Catechin: 1.05mg, Catechin: 1.05mg, Catechin: 1.05mg, Catechin: 1.05mg Epigallocatechin: 0.37mg, Epigallocatechin: 0.37mg, Epigallocatechin: 0.37mg, Epigallocatechin: 0.37mg Epicatechin: 2.82mg, Epicatechin: 2.82mg, Epicatechin: 2.82mg, Epicatechin: 2.82mg Epigallocatechin 3-gallate: 0.43mg,

Epigallocatechin 3-gallate: 0.43mg, Epigallocatechin 3-gallate: 0.43mg, Epigallocatechin 3-gallate: 0.43mg
Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg Quercetin: 0.84mg,
Quercetin: 0.84mg, Quercetin: 0.84mg, Quercetin: 0.84mg

Nutrients (% of daily need)

Calories: 807.12kcal (40.36%), Fat: 47.3g (72.77%), Saturated Fat: 25.44g (159.02%), Carbohydrates: 87.28g (29.09%), Net Carbohydrates: 80.51g (29.28%), Sugar: 52.58g (58.42%), Cholesterol: 48.32mg (16.11%), Sodium: 425.36mg (18.49%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 10.83g (21.66%), Manganese: 0.79mg (39.73%), Fiber: 6.76g (27.05%), Vitamin C: 22.06mg (26.73%), Vitamin B2: 0.38mg (22.48%), Phosphorus: 218.21mg (21.82%), Calcium: 191.66mg (19.17%), Folate: 64.21µg (16.05%), Vitamin K: 16.24µg (15.47%), Vitamin B1: 0.23mg (15.36%), Selenium: 9.82µg (14.03%), Vitamin E: 1.9mg (12.68%), Iron: 2.22mg (12.34%), Vitamin A: 601.95IU (12.04%), Vitamin B3: 2.39mg (11.95%), Potassium: 400.95mg (11.46%), Vitamin B5: 0.98mg (9.79%), Magnesium: 38.88mg (9.72%), Zinc: 1.15mg (7.69%), Copper: 0.15mg (7.53%), Vitamin B12: 0.45µg (7.48%), Vitamin B6: 0.13mg (6.6%)