



White Chocolate Cream Pie

READY IN



40 min.

SERVINGS



8

CALORIES



1162 kcal

DESSERT

Ingredients

- ☐ 0.7 cup confectioners' sugar
- ☐ 3 ounce cream cheese softened
- ☐ 3 tablespoons heavy cream
- ☐ 9 inch pie shell
- ☐ 1 cup whipped cream
- ☐ 1 ounce chocolate white melted

Equipment

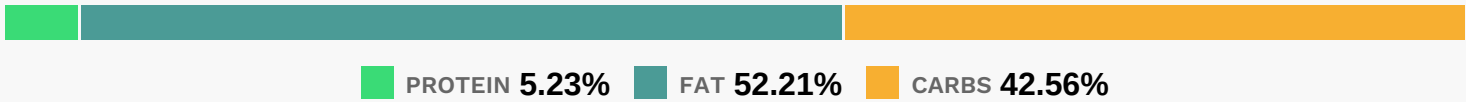
- ☐ bowl

☐ microwave

Directions

- ☐ Microwave 5 squares white chocolate and 3 tablespoons of cream in large microwave-safe bowl on HIGH 1 1/2 to 2 minutes or until chocolate is almost melted, stirring halfway through heating time. Stir until white chocolate is melted and mixture is smooth.
- ☐ Beat in softened cream cheese and confectioners' sugar. Gently fold in the whipped cream until no streaks remain. Spoon into crust.
- ☐ Melt remaining square of white chocolate in the microwave.
- ☐ Drizzle melted white chocolate on top of pie. Chill in refrigerator overnight.

Nutrition Facts



Properties

Glycemic Index:19, Glycemic Load:2.14, Inflammation Score:-6, Nutrition Score:16.137826147125%

Nutrients (% of daily need)

Calories: 1161.86kcal (58.09%), Fat: 67.15g (103.31%), Saturated Fat: 23.52g (147.02%), Carbohydrates: 123.16g (41.05%), Net Carbohydrates: 117.52g (42.74%), Sugar: 13.03g (14.48%), Cholesterol: 23.54mg (7.85%), Sodium: 959.14mg (41.7%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 15.12g (30.24%), Manganese: 1mg (49.82%), Vitamin B1: 0.63mg (41.82%), Folate: 159.15µg (39.79%), Iron: 5.89mg (32.7%), Vitamin B3: 6.12mg (30.6%), Vitamin B2: 0.43mg (25.55%), Fiber: 5.63g (22.53%), Selenium: 14.23µg (20.33%), Phosphorus: 189.55mg (18.95%), Vitamin K: 17.29µg (16.47%), Vitamin B5: 1.03mg (10.31%), Magnesium: 36.35mg (9.09%), Copper: 0.17mg (8.74%), Vitamin E: 1.26mg (8.4%), Zinc: 1.13mg (7.56%), Potassium: 258.99mg (7.4%), Calcium: 71.5mg (7.15%), Vitamin B6: 0.13mg (6.27%), Vitamin A: 280.15IU (5.6%), Vitamin B12: 0.07µg (1.23%)