



White Chocolate-Raspberry Pie

READY IN



185 min.

SERVINGS



8

CALORIES



405 kcal

DESSERT

Ingredients

- 5 oz baker's chocolate white
- 5 oz cream cheese softened
- 3 tablespoons milk
- 0.5 teaspoon orange zest grated
- 0.5 cup powdered sugar
- 3 cup raspberries fresh
- 1 pie crust dough refrigerated softened pillsbury®
- 1 cup whipping cream

Equipment

- bowl
- oven
- hand mixer
- microwave

Directions

- Heat oven to 450°F. Make pie crust as directed on box for One-Crust
- Baked Shell, using 9-inch glass pie plate. Cool completely.
- In microwavable bowl, microwave 4 squares of the white chocolate and the milk uncovered on Medium about 2 minutes or until almost melted. Stir until melted. Cool to room temperature.
- In small bowl, beat cream cheese, powdered sugar and orange peel with electric mixer on low speed until smooth. Beat in white chocolate mixture. Fold whipped cream into white chocolate mixture.
- Spread in bottom of cooled baked shell. Arrange raspberries on filling.
- Melt remaining square of white chocolate; drizzle over pie. Refrigerate about 2 hours or until set. Cover and refrigerate any remaining pie.

Nutrition Facts

  

 **PROTEIN 5.73%**  **FAT 66.24%**  **CARBS 28.03%**

Properties

Glycemic Index:11.38, Glycemic Load:1, Inflammation Score:-7, Nutrition Score:12.856521730838%

Flavonoids

Cyanidin: 20.6mg, Cyanidin: 20.6mg, Cyanidin: 20.6mg, Cyanidin: 20.6mg Petunidin: 0.14mg, Petunidin: 0.14mg, Petunidin: 0.14mg, Petunidin: 0.14mg Delphinidin: 0.59mg, Delphinidin: 0.59mg, Delphinidin: 0.59mg, Delphinidin: 0.59mg Malvidin: 0.06mg, Malvidin: 0.06mg, Malvidin: 0.06mg, Malvidin: 0.06mg Pelargonidin: 0.44mg, Pelargonidin: 0.44mg, Pelargonidin: 0.44mg, Pelargonidin: 0.44mg Peonidin: 0.05mg, Peonidin: 0.05mg, Peonidin: 0.05mg, Peonidin: 0.05mg Catechin: 11.99mg, Catechin: 11.99mg, Catechin: 11.99mg, Catechin: 11.99mg Epigallocatechin: 0.21mg, Epigallocatechin: 0.21mg, Epigallocatechin: 0.21mg, Epigallocatechin: 0.21mg

Epicatechin: 26.71mg, Epicatechin: 26.71mg, Epicatechin: 26.71mg, Epicatechin: 26.71mg Epigallocatechin 3-gallate: 0.24mg, Epigallocatechin 3-gallate: 0.24mg, Epigallocatechin 3-gallate: 0.24mg, Epigallocatechin 3-gallate: 0.24mg Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg Quercetin: 0.47mg, Quercetin: 0.47mg, Quercetin: 0.47mg, Quercetin: 0.47mg

Nutrients (% of daily need)

Calories: 405.12kcal (20.26%), Fat: 32.12g (49.41%), Saturated Fat: 18g (112.5%), Carbohydrates: 30.58g (10.19%), Net Carbohydrates: 24.17g (8.79%), Sugar: 11.29g (12.55%), Cholesterol: 52.19mg (17.4%), Sodium: 157.57mg (6.85%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 14.17mg (4.72%), Protein: 6.26g (12.51%), Manganese: 1.14mg (56.83%), Copper: 0.64mg (31.82%), Fiber: 6.41g (25.64%), Iron: 4mg (22.23%), Magnesium: 75.41mg (18.85%), Vitamin C: 12.14mg (14.71%), Zinc: 2.17mg (14.5%), Phosphorus: 141.15mg (14.11%), Vitamin A: 699.98IU (14%), Vitamin B2: 0.18mg (10.41%), Potassium: 296.13mg (8.46%), Folate: 32.11µg (8.03%), Vitamin K: 8.12µg (7.73%), Calcium: 77.2mg (7.72%), Selenium: 5.31µg (7.58%), Vitamin B1: 0.11mg (7.48%), Vitamin E: 0.99mg (6.6%), Vitamin B3: 1.13mg (5.63%), Vitamin B5: 0.46mg (4.62%), Vitamin D: 0.54µg (3.59%), Vitamin B6: 0.06mg (3.21%), Vitamin B12: 0.12µg (1.95%)