



WHATSheATE



Wicked Chocolate Wedges

READY IN



45 min.

SERVINGS



8

CALORIES



359 kcal

SIDE DISH

Ingredients

- ☐ 3 tablespoons butter
- ☐ 8 inch chocolate cookie crust
- ☐ 2 tablespoons cornstarch
- ☐ 3 eggs beaten
- ☐ 0.7 cup milk
- ☐ 0.8 cup semi-sweet chocolate chips
- ☐ 14 ounce condensed milk sweetened canned
- ☐ 1 teaspoon vanilla extract
- ☐ 0.3 cup water cold

☐ 8 servings garnish: whipped topping frozen

Equipment

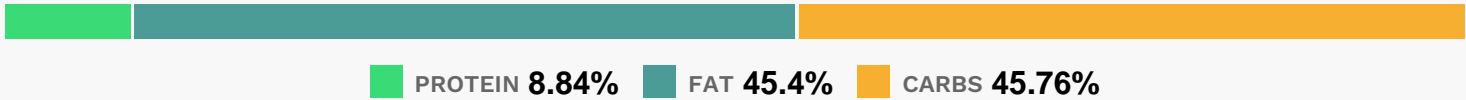
☐ sauce pan

☐ whisk

Directions

- ☐ Pour milk into a 3-quart saucepan over medium heat.
- ☐ Heat just until milk begins to bubble around the edges. Do not boil.
- ☐ Remove from heat and whisk in chocolate chips until melted. Cool slightly. Stir cornstarch into cold water until dissolved.
- ☐ Whisk cornstarch mixture, sweetened condensed milk, eggs and vanilla into chocolate mixture. Bring to a boil over medium heat, whisking constantly. Boil one minute or until mixture thickens and is smooth; do not overcook.
- ☐ Remove from heat and whisk in butter. Spoon mixture into pie crust. Cover and chill 8 hours. Top with whipped topping and candies.

Nutrition Facts



Properties

Glycemic Index:18.63, Glycemic Load:16.83, Inflammation Score:-4, Nutrition Score:8.6082608803459%

Nutrients (% of daily need)

Calories: 359.27kcal (17.96%), Fat: 18.23g (28.05%), Saturated Fat: 10.57g (66.04%), Carbohydrates: 41.33g (13.78%), Net Carbohydrates: 39.95g (14.53%), Sugar: 35.91g (39.9%), Cholesterol: 93.05mg (31.02%), Sodium: 146.27mg (6.36%), Alcohol: 0.17g (100%), Alcohol %: 0.17% (100%), Caffeine: 14.11mg (4.7%), Protein: 7.99g (15.98%), Phosphorus: 229.77mg (22.98%), Selenium: 14.39µg (20.56%), Vitamin B2: 0.33mg (19.36%), Calcium: 190.09mg (19.01%), Magnesium: 47.54mg (11.89%), Manganese: 0.23mg (11.4%), Copper: 0.23mg (11.36%), Potassium: 340.08mg (9.72%), Vitamin B12: 0.52µg (8.71%), Iron: 1.51mg (8.39%), Zinc: 1.21mg (8.06%), Vitamin A: 397.23IU (7.94%), Vitamin B5: 0.76mg (7.56%), Fiber: 1.38g (5.5%), Vitamin B1: 0.08mg (5.1%), Vitamin D: 0.65µg (4.35%), Folate: 15.28µg (3.82%), Vitamin B6: 0.07mg (3.63%), Vitamin E: 0.5mg (3.36%), Vitamin K: 2.1µg (2%), Vitamin B3: 0.35mg (1.73%), Vitamin C: 1.29mg (1.56%)