

Caramel-French Silk Pie

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Servings: 8

*1 Recipe for Single-Crust Pie (see recipe in Desserts/Pies)
1 cup whipping cream
1 cup (6 ounces) semisweet chocolate pieces
1/3 cup butter
1/3 cup granulated sugar
2 egg yolks
3 tablespoons creme de cacao OR whipping cream
1 jar (12.25 ounce) caramel ice cream topping
3/4 cup toasted pecans or almonds, coarsely chopped
1 cup whipped cream*

Preparation Time: 40 minutes

Chill: 5 hours

Bake the pastry shell: Preheat the oven to 450 degrees. Prick the bottom and side of the pastry with a fork. Line the pastry with a double thickness of foil. Bake for 8 minutes. Remove the foil. Bake for 5 to 6 minutes more or until golden brown. Cool on a wire rack.

For filling, in a heavy medium saucepan, combine the one cup of whipping cream, the chocolate pieces, butter and sugar. Cook over low heat until the chocolate is melted, stirring constantly. Remove from the heat. In a medium bowl, lightly beat the egg yolks. Gradually stir half the hot chocolate mixture into the yolks. Return the yolk mixture to the chocolate mixture. Cook over medium-low heat for about 5 minutes or until slightly thickened and beginning to bubble, stirring constantly. Remove from the heat. (The mixture may appear to separate.) Stir in the creme de cacao. Place the saucepan in a bowl of ice water until the mixture stiffens and becomes difficult to stir, stirring occasionally. (This will take about 20 minutes.)

Transfer the chocolate mixture to a medium mixing bowl. Beat the cooled chocolate mixture with a mixer on medium to high for 2 to 3 minutes or until it is light and fluffy.

Spread the caramel ice cream topping in the bottom of the baked pastry crust. Sprinkle evenly with nuts. Carefully spread the filling over the caramel-nut layer.

Cover and chill the pie for five to twenty-four hours.

To serve, top with whipped cream. If desired, garnish with chocolate curls.

Per Serving (excluding unknown items): 268 Calories; 25g Fat (83.5% calories from fat); 2g Protein; 10g Carbohydrate; 0g Dietary Fiber; 135mg Cholesterol; 96mg Sodium. Exchanges: 0 Lean Meat; 0 Non-Fat Milk; 5 Fat; 1/2 Other Carbohydrates.

Per Serving Nutritional Analysis

Calories (kcal):	268	Vitamin B6 (mg):	trace
% Calories from Fat:	83.5%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	14.0%	Thiamin B1 (mg):	trace
% Calories from Protein:	2.5%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	25g	Folacin (mcg):	8mcg
Saturated Fat (g):	15g	Niacin (mg):	trace
Monounsaturated Fat (g):	7g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	0
Cholesterol (mg):	135mg	% Refuse:	0.0%
Carbohydrate (g):	10g		
Dietary Fiber (g):	0g	Food Exchanges	
Protein (g):	2g	Grain (Starch):	0
Sodium (mg):	96mg	Lean Meat:	0
Potassium (mg):	40mg	Vegetable:	0
Calcium (mg):	37mg	Fruit:	0
Iron (mg):	trace	Non-Fat Milk:	0
Zinc (mg):	trace	Fat:	5
Vitamin C (mg):	trace	Other Carbohydrates:	1/2
Vitamin A (i.u.):	1024IU		
Vitamin A (r.e.):	283RE		

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 268 Calories from Fat: 224

% Daily Values*

Total Fat 25g	39%
Saturated Fat 15g	77%
Cholesterol 135mg	45%
Sodium 96mg	4%
Total Carbohydrates 10g	3%
Dietary Fiber 0g	0%
Protein 2g	
Vitamin A	20%
Vitamin C	0%
Calcium	4%
Iron	1%

* Percent Daily Values are based on a 2000 calorie diet.