

Ultimate Chocolate Caramel Pecan Pie

Holiday Desserts

Favorite Brand Name Recipes Vol. 8, No. 73

Servings: 10

3 cups chopped pecans, divided
1/4 cup granulated sugar
325 cups butter or margarine, melted
1 package (14 ounce) caramels
2/3 cup whipping cream, divided
2 packages (4 ounce ea) Baker's semi-sweet chocolate
1/4 cup powdered sugar
1/2 teaspoon vanilla

Preparation Time: 30 minutes

Preheat oven to 350 degrees.

Blend two cups of the nuts in a blender until finely ground, using pulsing action. Mix with the granulated sugar and butter. Press onto the bottom and up the side of a nine-inch pie plate.

Bake for 12 to 15 minutes or until lightly browned. Cool completely. (If the crust puffs up during baking, gently press down with the back of a spoon.)

Microwave the caramels and 1/3 cup of the whipping cream in a microwaveable bowl on High for 2-1/2 to 3 minutes or until the caramels are completely melted and the mixture is well blended, stirring after each minute. Pour into the crust. Chop the remaining nuts and sprinkle over the caramel layer.

Cook the chocolate, remaining whipping cream, powdered sugar and the vanilla in a saucepan on low heat just until the chocolate is completely melted, stirring constantly. Pour over the pie and gently spread to evenly cover the top.

Refrigerator for two hours.

Start to Finish Time: 3 hours 15 minutes

Per Serving (excluding unknown items): 53173 Calories; 6007g Fat (99.4% calories from fat); 65g Protein; 19g Carbohydrate; 3g Dietary Fiber; 16164mg Cholesterol; 60891mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 1200 Fat; 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	53173
% Calories from Fat:	99.4%
% Calories from Carbohydrates:	0.1%
% Calories from Protein:	0.5%
Total Fat (g):	6007g
Saturated Fat (g):	3727g
Monounsaturated Fat (g):	1741g
Polyunsaturated Fat (g):	227g
Cholesterol (mg):	16164mg
Carbohydrate (g):	19g
Dietary Fiber (g):	3g
Protein (g):	65g
Sodium (mg):	60891mg
Potassium (mg):	2068mg
Calcium (mg):	1792mg
Iron (mg):	12mg
Zinc (mg):	5mg
Vitamin C (mg):	1mg
Vitamin A (i.u.):	225682IU
Vitamin A (r.e.):	55868 1/2RE

Vitamin B6 (mg):	.1mg
Vitamin B12 (mcg):	9.1mcg
Thiamin B1 (mg):	.3mg
Riboflavin B2 (mg):	2.0mg
Folacin (mcg):	221mcg
Niacin (mg):	3mg
Caffeine (mg):	0mg
Alcohol (kcal):	1
% Refuse:	0.0%

Food Exchanges

Grain (Starch):	1/2
Lean Meat:	0
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	1200
Other Carbohydrates:	1/2

Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories 53173 Calories from Fat: 52844

		% Daily Values*
Total Fat	6007g	9242%
Saturated Fat	3727g	18637%
Cholesterol	16164mg	5388%
Sodium	60891mg	2537%
Total Carbohydrates	19g	6%
Dietary Fiber	3g	11%
Protein	65g	
Vitamin A		4514%
Vitamin C		1%
Calcium		179%
Iron		69%

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