

## Silky Pumpkin Pie with Chocolate Whipped Cream

Pumpkin Pie with Chocolate Whip



**OVEN**  
**375°F**

**TIME**  
**30 min**

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**SAVE**  
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### INGREDIENTS

For the Crust:

- 1... cups all-purpose flour
- 2 tbsp granulated sugar
- $\frac{1}{2}$  tsp salt
- $\frac{1}{2}$  cup unsalted butter, cold and cubed
- 3-4 tbsp ice water

For the Pumpkin Filling:

- 1 can (15 oz) pure pumpkin puree
- $\frac{3}{4}$  cup granulated sugar
- 1 tsp ground cinnamon
- $\frac{1}{2}$  tsp ground ginger
- ... tsp ground nutmeg
- 2 large eggs
- 1 cup heavy cream
- $\frac{1}{2}$  cup whole milk
- 1 tsp vanilla extract

For the Chocolate Whip:

- 2 tbsp powdered sugar
- 2 tbsp unsweetened cocoa powder

Step-by-Step Instructions:

- 1 Make the Crust:
- 2 Mix the Pumpkin Filling:
- 3 Bake the Pie:
- 4 Make the Chocolate Whip:
- 5 Assemble and Serve:

Tips for Success:

Use very cold butter and water for the flakiest crust.

Don't overmix the pie filling-just stir until smooth.

Let pie cool completely before topping, or the whip will melt.

Use a chilled bowl and beaters to whip the cream faster and fluffier.

Serving Suggestions and Pairings:

Pumpkin Delight Dessert for a pumpkin-themed dessert duo

Caramel Apple Pie Cookies as a sweet pairing

Pumpkin Spice Muffins for morning-after brunch

Pecan Pie Bars for a mixed pie platter

## DIRECTIONS

1. Make the Crust: Preheat oven to 375°F (190°C). Grease a 9-inch pie dish.
2. In a bowl, mix flour, sugar, and salt. Cut in cold butter until the mixture resembles coarse crumbs. Slowly add ice water, 1 tablespoon at a time, until dough comes together.
3. Form into a disk, wrap in plastic, and chill for 30 minutes.
4. Roll out the dough and press into the pie dish. Trim and crimp the edges.
5. Mix the Pumpkin Filling: In a large bowl, whisk together pumpkin puree, sugar, salt, cinnamon, ginger, and nutmeg.
6. Add eggs, cream, milk, and vanilla. Mix until smooth and fully blended.
7. Pour the filling into the prepared crust.
8. Bake the Pie: Bake at 375°F for 45-50 minutes, or until the filling is set and only slightly jiggles in the center. Let cool completely before topping.
9. Make the Chocolate Whip: In a mixing bowl, beat heavy cream, powdered sugar, cocoa powder, and vanilla until soft peaks form.
10. Chill until ready to serve.
11. Assemble and Serve: Top slices of cooled pumpkin pie with a generous spoonful (or swirl) of chocolate whip. Garnish with chocolate shavings, cocoa powder, or a sprinkle of cinnamon if desired.
12. Tips for Success: Use very cold butter and water for the flakiest crust.
13. Don't overmix the pie filling-just stir until smooth.
14. Let pie cool completely before topping, or the whip will melt.

15. Use a chilled bowl and beaters to whip the cream faster and fluffier.
16. Serving Suggestions and Pairings: This pie is the perfect end to your fall dinner table and goes beautifully with:
17. Pumpkin : Delight Dessert for a pumpkin-themed dessert duo
18. Caramel : Apple Pie Cookies as a sweet pairing
19. Pumpkin : Spice Muffins for morning-after brunch
20. Pecan : Pie Bars for a mixed pie platter
21. Easter : Cookies if you want some color and crunch
22. Storage and Leftover Tips: Refrigerate leftovers covered for up to 4 days.
23. Keep the whip separate until ready to serve for best texture.
24. Freeze pie (without topping) for up to 2 months. Thaw overnight in the fridge.
25. More Recipes You'll Love: Obsessed with fall desserts and creamy toppings? Try:

## TIPS FOR SUCCESS

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**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/silky-pumpkin-pie-with-chocolate-whipped-cream/>