

Old-Fashioned Chocolate Pie - Smooth, Decadent & No-Fail

? Chocolate Pie: The Creamy Classic That Never Goes Out of Style



TIME
7 min

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INGREDIENTS

For the Pie:

- 1 cup granulated sugar
- ... cup cornstarch
- ... tsp salt
- 3 cups whole milk
- 4 oz semi-sweet chocolate, chopped
- 4 oz dark chocolate, chopped
- 4 egg yolks, lightly beaten
- 2 tbsp unsalted butter
- 1 tsp vanilla extract
- 1 pre-made or homemade 9-inch pie crust, baked and cooled

For the Whipped Topping:

- 1 cup heavy whipping cream
- 2 tbsp powdered sugar
- 1 tsp cocoa powder, for dusting (optional)
- Chocolate shavings, for garnish (optional)

DIRECTIONS

1. Pre-Bake the Crust: Bake your 9-inch pie crust according to the package or your favorite recipe. Let it cool completely before adding the filling.
2. Make the Chocolate Filling: In a medium saucepan over medium heat, whisk together:
3. 1 cup sugar
4. ... cup cornstarch
5. ... tsp salt
6. 3 cups milk
7. Stir continuously until the mixture thickens-about 5-7 minutes.
8. Add the Chocolate: Once thickened, remove from heat and stir in:
9. 4 oz semi-sweet chocolate
10. 4 oz dark chocolate
11. Stir until melted and smooth.
12. Temper the Eggs: In a small bowl, slowly whisk a few spoonfuls of the warm chocolate mixture into the 4 beaten egg yolks to temper. Then pour the yolks back into the saucepan, stirring constantly.
13. Return to low heat and cook for 2 more minutes until thick and glossy.
14. Add Butter & Vanilla: Remove from heat and stir in:
15. 2 tbsp butter
16. 1 tsp vanilla extract
17. Assemble the Pie: Pour the chocolate filling into the cooled pie crust. Smooth the top and refrigerate for at least 4 hours (or overnight) to set.

18. Make the Whipped Cream: In a cold mixing bowl, beat:
19. 1 cup heavy cream
20. 2 tbsp powdered sugar
21. Whip until stiff peaks form. Spread or pipe over the chilled pie.
22. Garnish & Serve: Sprinkle with cocoa powder and chocolate shavings if desired. Slice, serve, and savor!

TIPS FOR SUCCESS

Tempering the egg yolks is key to avoid curdling-don't rush this step.

Use good quality chocolate for the richest flavor.

Let it chill fully before slicing or it won't hold its shape.

Add a pinch of cinnamon or espresso powder to the filling. ?

