

Rich and Creamy Old-Fashioned Chocolate Pie

1/4 cup unsweetened cocoa powder



TIME
10 min

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INGREDIENTS

? For the Filling:

- 2 cups whole milk
- 3/4 cup granulated sugar
- 1/4 cup unsweetened cocoa powder
- 3 tablespoons cornstarch
- 1/4 teaspoon salt
- 4 large egg yolks
- 2 tablespoons unsalted butter
- 1 teaspoon vanilla extract

? For the Base:

1 pre-baked pie crust (store-bought or homemade)

? For Serving:

- Whipped cream, for topping
- Chocolate shavings or curls (optional)

DIRECTIONS

1. Step 1: Make the Chocolate Custard: In a medium saucepan, whisk together:
2. Milk
3. Sugar
4. Cocoa powder
5. Cornstarch
6. Salt
7. Cook over medium heat, whisking constantly, until the mixture thickens and starts to boil - about 8-10 minutes.
8. Step 2: Temper the Egg Yolks: In a separate bowl, whisk the egg yolks. Slowly add about 1 cup of the hot chocolate mixture into the yolks while whisking to temper them (this prevents scrambling).
9. Step 3: Combine and Thicken: Pour the tempered egg mixture back into the saucepan with the remaining chocolate custard. Cook for 2-3 more minutes, stirring constantly, until thickened.
10. Step 4: Add Butter and Vanilla: Remove from heat and stir in the butter and vanilla extract until smooth and glossy.
11. Step 5: Fill and Chill: Pour the chocolate filling into your pre-baked pie crust. Let the pie cool to room temperature, then refrigerate for at least 4 hours, or until fully set.
12. Step 6: Top and Serve: Before serving, top with whipped cream and optional chocolate shavings. Slice and enjoy!

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Original recipe: <https://chefmaniac.com/rich-and-creamy-old-fashioned-chocolate-pie/>