

Classic Homemade Chocolate Pie: Rich, Creamy & Easy Recipe

Prepare to indulge in a slice of pure chocolatey heaven with this incredible



TIME
6 to 8 min

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INGREDIENTS

1 1/2 cups granulated sugar
... cup cornstarch
... tsp salt
3 cups whole milk
4 egg yolks, large
6 1/2 oz bittersweet chocolate, finely chopped
2 tsp vanilla extract
2 Tbsp butter (unsalted recommended)
1 pie crust, baked and cooled (store-bought or homemade, or an Oreo/graham cracker crust)
Whipped cream, for serving (store-bought or homemade)

DIRECTIONS

1. Let's get this delicious : Chocolate Pie chilling!
2. Prepare : Pudding Base: In a medium-sized heavy-bottomed saucepan, whisk together the 1 1/2 cups granulated sugar, ... cup cornstarch, and ... teaspoon salt until well combined and no lumps of cornstarch remain. Pour in the 3 cups whole milk and 4 large egg yolks, whisking continuously to combine thoroughly.
3. Cook : Pudding: Place the saucepan over medium heat. Stir constantly with a whisk or wooden spoon. Cook until the mixture just barely comes to a boil and becomes very thick, like pudding. This usually takes about 6 to 8 minutes, but watch it carefully as cooking times can vary.
4. Remove & : Add Chocolate/Flavor: The second the mixture starts to bubble and visibly thickens (it should be very thick, coating the back of a spoon), immediately remove it from the heat. Add the 6 1/2 oz finely chopped bittersweet chocolate, 2 teaspoons vanilla extract, and 2 tablespoons butter. Stir vigorously until everything is beautifully combined, and the chocolate and butter have completely melted into a smooth, glossy, rich chocolate pudding.
5. Pour into : Crust & Chill: Pour the hot chocolate pudding filling into your prepared baked and cooled pie crust. If there is any extra pudding, spoon it into small dishes or ramekins for individual servings. Do not cover the pie immediately. Place the pie in the refrigerator, uncovered, to chill for at least 4 hours, or preferably overnight, until it is completely set. Covering it too soon can cause condensation.
6. Serve: Once thoroughly chilled and set, cut the chocolate pie into slices. Serve each slice with a

generous dollop of whipped cream on top.

SWAPS & NOTES

Bittersweet Chocolate: Bittersweet chocolate provides a deep, rich chocolate flavor.

You can use semi-sweet chocolate for a slightly sweeter pie, but avoid milk chocolate as it can be too sweet.

Finely chopping the chocolate helps it melt smoothly.

Whole Milk: Whole milk is recommended for the creamiest, richest filling.

TIPS FOR SUCCESS

Whisk Constantly: When cooking the pudding, whisking non-stop is crucial to prevent lumps and ensure even thickening, especially as it approaches a boil.

Don't Boil Vigorously: The mixture should just barely come to a boil and thicken.

Boiling rapidly can scorch the bottom.

Finely Chop Chocolate: Smaller pieces of chocolate will melt more easily and smoothly into the hot pudding.

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