

Silky Smooth Classic Chocolate Pie: A Timeless Indulgence

Here's what you'll need to create this divine Classic Chocolate Pie:



TIME

6 to 8 min

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INGREDIENTS

1 1/2 cups granulated sugar
1/4 cup cornstarch
1/4 teaspoon salt
3 cups whole milk
4 large egg yolks
6 1/2 ounces (about 1 cup) bittersweet chocolate, finely chopped
2 teaspoons vanilla extract
2 tablespoons unsalted butter
1 (9-inch) pie crust, pre-baked and cooled (can use traditional, Oreo, or graham cracker crust)
Fresh whipped cream, for serving
Optional: Chocolate shavings or cocoa powder, for garnish

DIRECTIONS

1. Prepare the : Pudding Base:
2. In a medium-sized, heavy-bottomed saucepan, whisk or stir together the 1 1/2 cups granulated sugar, 1/4 cup cornstarch, and 1/4 teaspoon salt. Whisk well to ensure there are no lumps in the cornstarch.
3. In a separate bowl, lightly whisk the 3 cups whole milk and 4 egg yolks together until just combined.
4. Pour the milk and egg yolk mixture into the saucepan with the dry ingredients. Whisk thoroughly until everything is well combined and smooth.
5. Cook the : Pudding:
6. Place the saucepan over medium heat. Stir constantly with a whisk or wooden spoon. This constant stirring is crucial to prevent the bottom from scorching and to ensure even thickening.
7. Continue to stir and cook the mixture until it just barely comes to a boil and becomes very thick, like a rich pudding. This process typically takes about 6 to 8 minutes, but it can vary. Watch it closely; the moment it starts to bubble and visibly thicken (it will coat the back of a spoon), remove it immediately from the heat. It should have the consistency of a thick custard or pudding.
8. Finish the : Filling:
9. Immediately remove the saucepan from the heat.
10. Add the 6 1/2 ounces of finely chopped bittersweet chocolate, 2 teaspoons vanilla extract, and 2 tablespoons unsalted butter to the hot pudding.
11. Stir vigorously with a whisk or rubber spatula until the chocolate and butter are completely melted and beautifully combined into the pudding. The mixture

should be incredibly smooth, glossy, and uniformly chocolatey.

12. Assemble and : Chill the Pie:
13. Pour the warm chocolate pudding filling into your pre-baked and cooled 9-inch pie crust. Use a spatula to spread it evenly.
14. If you have any extra filling (this recipe makes a generous amount), spoon it into small ramekins or dessert dishes for individual servings.
15. Place the filled pie (and any extra pudding dishes) in the refrigerator, uncovered, to chill for at least 4 hours. Chilling uncovered for the first hour or so helps prevent condensation from forming on top, then you can loosely cover it with plastic wrap. This chilling time is essential for the pie to set completely and for the flavors to fully develop.
16. Serve:
17. Once thoroughly chilled and set, slice the chocolate pie.
18. Serve each slice with a generous dollop of freshly made whipped cream. Optionally, garnish with chocolate shavings or a dusting of cocoa powder for an elegant touch.

SWAPS & NOTES

Chocolate: Bittersweet chocolate is highly recommended for its depth of flavor and to prevent the pie from being overly sweet.

However, if you prefer a sweeter pie, you can use semi-sweet chocolate.

Chocolate chips can be used, but finely chopping a bar of chocolate will give a smoother melt and richer flavor.

Milk: Whole milk is crucial for the richness and creamy texture of the filling.

TIPS FOR SUCCESS

Finely Chop Chocolate: Finely chopping the chocolate ensures it melts quickly and smoothly into the hot pudding, preventing lumps.

Constant Stirring: Do not walk away from the saucepan while cooking the pudding.

Constant stirring prevents scorching and ensures a smooth, lump-free consistency.

Watch for Thickness: The pudding will thicken rapidly once it reaches the right temperature.

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