

Easy 6-Ingredient Chocolate Cherry Pie (No-Bake Recipe)

To make this decadent pie, you only need a handful of pantry and fridge staples:



TIME
60 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

9-inch Chocolate Pie Crust: You can find these in the baking aisle. It provides the perfect crunchy, cocoa-flavored base.

8 oz Cream Cheese: Ensure it is softened to room temperature for a smooth, lump-free filling.

1 cup Powdered Sugar: This sweetens the base and helps with the structure.

21 oz Cherry Pie Filling: One standard can. It provides the fruitiness and that beautiful marbled look.

8 oz Cool Whip: Plus a little extra if you want to pipe pretty swirls on top.

1 1/2 cups Semi-Sweet Mini Chocolate Chips: Divided (1 cup for the filling, 1/2 cup for topping).

Maraschino Cherries: (Optional) For that classic sundae-style finish.

DIRECTIONS

- 1. Prepare the : Creamy Base:** In a large mixing bowl, beat the softened cream cheese with the powdered sugar. Use a hand mixer or stand mixer to ensure it becomes completely fluffy and smooth.
- 2. Add the : Cherry Magic:** Gently stir in the entire can of cherry pie filling. Once combined, use a spatula to fold in the 8 oz of Cool Whip. You want to be gentle here to keep the air in the whipped topping, resulting in a silky, light texture.
- 3. The : Chocolate Boost:** Fold in 1 cup of the mini chocolate chips. Make sure they are spread evenly throughout the pink cherry filling so every slice is perfect.
- 4. Assemble the : Pie:** Spoon the filling into your chocolate pie crust. Use the back of a spoon or an offset spatula to smooth the top into a slight dome or a flat surface.
- 5. Chill and : Set:** This is the hardest part-waiting! Place the pie in the refrigerator for at least 3-4 hours. This allows the cream cheese to firm back up, making it "perfectly sliceable."
- 6. The : Final Flourish:** Just before serving, decorate the top with extra Cool Whip, the remaining 1/2 cup of chocolate chips, and maraschino cherries if you're feeling fancy.

SWAPS & NOTES

The Crust: If you can't find a chocolate crust, a standard graham cracker crust works beautifully.

The Fruit: While cherry is the star here, you can swap the cherry pie filling for blueberry or strawberry for a different flavor profile.

The Topping: If you aren't a fan of Cool Whip, you can use stabilized whipped cream, though the pie may be slightly softer.

Mini Chips: I highly recommend mini chocolate chips over regular ones.

TIPS FOR SUCCESS

Room Temp is Key: If your cream cheese is cold, you will end up with tiny white lumps in your pink filling.

To speed up softening, you can microwave the unwrapped block for about 15 seconds.

Don't Over-mix: When adding the Cool Whip, "fold" it in by cutting through the middle and lifting the bottom over the top.

Over-mixing will deflate the air and make the pie runny.

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

Original recipe: <https://chefmaniac.com/easy-6-ingredient-chocolate-cherry-pie-no-bake-recipe/>