

No-Bake Chocolate Mousse Pudding Pie (Creamy, Dreamy, and So Easy)

It's a true chill-and-serve dessert.



TIME
15 min

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INGREDIENTS

- 1 (5.85 oz) box instant chocolate pudding
- Milk as directed on pudding box (2% or whole for extra creaminess)
- 1 pre-made 9-inch graham cracker pie crust
- 1 (8 oz) tub whipped topping, divided
- 1 (1.55 oz) Hershey's chocolate bar, for shavings

DIRECTIONS

1. Make the Pudding: Prepare the instant pudding according to package directions using cold milk, whisking until thick and smooth.
2. First Layer: Spoon a little less than half of the pudding into the graham cracker crust and spread evenly.
3. Creamy Middle: Fold half of the whipped topping into the remaining pudding until light and fluffy.
4. Add the Mousse Layer: Gently spread this fluffy chocolate mixture over the first pudding layer.
5. Top It Off: Spread half of the remaining whipped topping over the top of the pie.
6. Chocolate Finish: Use a potato peeler to shave the chocolate bar over the top for that bakery-style look.
7. Chill & Set: Refrigerate for at least 1 hour before slicing and serving (2-3 hours is even better for clean slices).
8. Prep : Time: 15 minutes (+ chilling)

SWAPS & NOTES

Replace some of the milk with heavy cream (even 1/2 cup makes a difference).

Chocolate intensity: Use dark chocolate pudding if available, or add 1-2 teaspoons cocoa powder to deepen flavor.

Homemade whipped cream works too: If you prefer, whip 1 cup heavy cream with 2 tablespoons powdered sugar. (Just know it won't be as stable for long)

TIPS FOR SUCCESS

(Best Texture Every Time) Use cold milk.

Warm milk won't thicken instant pudding properly.

It helps the pudding set up firm and smooth.

Folding whipped topping keeps the mousse layer airy.

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