

## Grandma's Chocolate Pie: A Classic Dessert That Never Goes Out of Style

Grandma's Chocolate Pie Recipe: Rich, Creamy, and Classic



**TIME**  
**8 to 10 min**

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**ChefManiac**

### INGREDIENTS

1 baked 9-inch pie crust  
1 cup granulated sugar  
1/4 cup unsweetened cocoa powder  
1/4 cup cornstarch  
1/4 teaspoon salt  
3 cups whole milk  
3 large egg yolks  
2 tablespoons butter  
1 teaspoon vanilla extract  
Optional Toppings:  
Fresh whipped cream  
Chocolate shavings  
A dusting of cocoa powder  
Toasted pecans

### DIRECTIONS

1. Prepare the crust. Bake your pie crust according to package or recipe instructions, then let it cool completely.
2. Mix the dry ingredients. In a medium saucepan, whisk together the sugar, cocoa powder, cornstarch, and salt.
3. Add the wet ingredients. In a separate bowl, whisk the milk and egg yolks together. Slowly pour the mixture into the saucepan with the dry ingredients, whisking until smooth.
4. Cook the filling. Place the saucepan over medium heat and cook, whisking constantly, until the mixture thickens and begins to bubble. This usually takes about 8 to 10 minutes.
5. Finish the filling. Remove the pan from the heat and stir in the butter and vanilla extract until fully incorporated and glossy.
6. Fill the crust. Pour the warm chocolate filling into the cooled pie crust and smooth the top with a spatula.
7. Chill until set. Let the pie cool at room temperature for a bit, then refrigerate for at least 4 hours, or until fully set.
8. Top and serve. Add whipped cream or your favorite topping just before slicing and serving.

### SWAPS & NOTES

Pie crust: A homemade crust adds extra charm, but a store-bought baked crust works just fine.

Milk: Whole milk gives the filling the best richness and texture.

Chocolate flavor: For a deeper chocolate taste, you can add a small handful of semisweet chocolate chips at the end with the

butter.

Topping ideas: Whipped cream is the classic finish, but a sprinkle of chocolate curls makes it feel extra special.

## TIPS FOR SUCCESS

The key to a great chocolate pie is patience on the stovetop.

Keep the heat moderate and whisk constantly so the filling thickens evenly without scorching.

Once it starts to bubble and turns thick and glossy, you will know it is ready.

Another tip is to let the pie chill fully before slicing.

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

Original recipe: <https://chefmaniac.com/grandmas-chocolate-pie-a-classic-dessert-that-never-goes-out-of-style/>