

Mrs. Betty Hamrick's Chocolate Custard Pie Recipe for Classic Southern Dessert

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INGREDIENTS

- 2 regular 9-inch pie shells, baked
- 2 cups sugar
- 1/4 cup cocoa powder
- 1/2 cup all-purpose flour
- 2 large egg yolks
- 4 cups milk
- 1/2 stick butter, or 1/4 cup

DIRECTIONS

1. Prepare the pie shells: Bake the two 9-inch pie shells according to your preferred method or package directions. Let them cool slightly while you make the filling.
2. Mix the filling ingredients: In the top of a double boiler, whisk together the sugar, cocoa powder, flour, egg yolks, and milk until the mixture is smooth and fully combined.
3. Cook the custard: Place the double boiler over simmering water and cook the mixture, stirring almost constantly, until it thickens into a smooth custard. This may take a little time, so be patient and keep stirring to prevent lumps.
4. Add the butter: Once the custard is thickened, remove it from the heat and stir in the butter until fully melted and glossy.
5. Fill the pie shells: Pour the hot chocolate custard evenly into the two baked pie shells.
6. Cool and chill: Let the pies cool to room temperature, then transfer them to the refrigerator and chill until fully set.

SWAPS & NOTES

Using baked pie shells is important here since the filling is cooked separately and poured in hot.

A flaky homemade crust is lovely, but store-bought baked shells work just fine too.

Unsweetened cocoa powder gives the pie its chocolate flavor.

Since the recipe uses a generous amount of sugar, the finished pie has that sweet, classic chocolate custard taste rather than a bittersweet one.

TIPS FOR SUCCESS

Stir the custard often while it cooks.

This helps it thicken evenly and keeps the texture smooth.

Use a true simmer rather than a hard boil under the double boiler.

Gentle heat is the key to a silky custard.

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