

Chocolate Pudding Pie That's Rich, Creamy, and Effortlessly No-Bake

1 ready-made 9-inch graham cracker pie crust



TIME
2 min

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INGREDIENTS

- 1 ready-made 9-inch graham cracker pie crust
- 1 (5.9-ounce) package instant chocolate pudding mix
- 2 1/2 cups milk
- 1/2 cup whipped topping, plus more for serving if desired

DIRECTIONS

1. Place the ready-made pie crust on a stable plate or pie dish.
2. In a large mixing bowl, add the instant chocolate pudding mix.
3. Pour in the milk.
4. Whisk for about 2 minutes, until smooth and beginning to thicken.
5. Fold in the whipped topping if using it in the filling.
6. Pour the pudding mixture into the pie crust.
7. Smooth the top with a spatula.
8. Cover and refrigerate for at least 1 hour, or longer for cleaner slices.
9. Top with extra whipped topping before serving if desired.

SWAPS & NOTES

A graham cracker crust is a great classic choice, but chocolate cookie crusts are also common with chocolate pudding pie and make the dessert feel even more indulgent.

Some versions use a baked pie shell instead of a graham crust, so there is room to match the crust to your mood.

For the filling, make sure you use instant pudding mix rather than cook-and-serve.

Whole milk or 2% milk both work in standard versions, though using slightly less milk can make the pie set thicker and feel a little richer.

TIPS FOR SUCCESS

Whisk the pudding for the full 2 minutes so it thickens properly before it goes into the crust.

That small step makes a big difference in how neatly the pie sets later.

Let the pie chill fully before slicing.

One hour is usually enough to firm it up, but an extra hour or two gives even better texture.

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