

No-Bake Chocolate Pudding Pie Recipe That's Creamy, Easy, and Crowd-Pleasing

1 prepared chocolate cookie pie crust or graham cracker crust



TIME
2 min

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INGREDIENTS

- 1 prepared chocolate cookie pie crust or graham cracker crust
- 2 boxes instant chocolate pudding mix
- 3 cups cold milk
- 1 container whipped topping, thawed, plus extra for garnish
- 1 teaspoon vanilla extract
- Chocolate curls, mini chocolate chips, or cocoa powder for topping

DIRECTIONS

1. Prepare the filling. In a large mixing bowl, whisk together the instant chocolate pudding mix, cold milk, and vanilla extract. Whisk for about 2 minutes, until the mixture starts to thicken.
2. Add the whipped topping. Gently fold in about half of the whipped topping to create a lighter, creamier filling. This step is optional, but it gives the pie a fluffier texture that's hard to resist.
3. Fill the crust. Spoon the pudding mixture into the prepared crust and spread it evenly with a spatula.
4. Top the pie. Spread the remaining whipped topping over the chocolate layer, or save some to pipe on individual slices later.
5. Chill until set. Refrigerate the pie for at least 4 hours, or overnight for the cleanest slices.
6. Garnish and serve. Before serving, top with chocolate curls, mini chocolate chips, or a dusting of cocoa powder. Slice and enjoy cold.

SWAPS & NOTES

If you want an even deeper chocolate flavor, use chocolate fudge pudding mix instead of regular chocolate.

A cookies-and-cream crust adds a little extra richness, while a graham cracker crust gives the pie a lighter, classic feel.

You can also fold a little whipped topping directly into the pudding mixture for a mousse-like texture.

If you prefer homemade whipped cream over store-bought topping, that works beautifully too.

TIPS FOR SUCCESS

The biggest key to success with this pie is patience.

Even though it comes together quickly, it needs proper chilling time to firm up.

Overnight is best if you're making it for a party or holiday meal.

Be sure to use instant pudding mix, not cook-and-serve.

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