



Chocolate Chess Pie Recipe for Southern Dessert

A Pie Full of Secrets

I have always loved a good mystery. This pie is one of them. Why is it called Chess Pie? The name is a real head-scratcher.

Some say it's because "chess" sounds like "chest." People stored this pie in a chest, or cupboard. It keeps well without a fridge. I like that story. It feels practical and old-fashioned.

Why This Recipe is a Keeper

This pie is pure, simple joy. You mix everything in one bowl. There are no fussy steps. It is honest food that makes people happy.

That is why this matters. Good food does not need to be complicated. It just needs to be made with care. This pie feels like a warm hug on a plate.

Let's Get Baking Together

First, heat your oven to 350°F. Now, whisk your cocoa, sugar, and corn starch. Doesn't that dark powder smell wonderful? Add the eggs, melted butter, milk, and vanilla.

Stir it all until it's smooth and dark. Pour it into your pie shell. Be careful not to fill it too full. A little tip for you: put your pie shell on a baking sheet first. It makes moving it so much easier. I learned that the hard way!

A Little Kitchen Magic

Now, the oven works its magic. Bake it for about 45 to 55 minutes. The top will form a thin crust. The middle will still have a little jiggle.

That jiggle is the secret. It means your pie will be perfectly set and creamy later. Let it cool completely. This is the hardest part. Waiting is tough when it smells so good.

The Grand Finale

Once it's cool, slice yourself a piece. See how the filling is firm but soft? It is so rich and chocolatey. A dollop of whipped cream on top is just perfect.

Fun fact: The evaporated milk in this recipe is the key. It makes the pie extra creamy and helps it set beautifully. If your pie seems too soft after

cooling, do not worry. Just pop it in the fridge for a few hours. It will fix itself right up.

Your Turn to Share

I remember making this for my grandson. His eyes got so wide with that first bite. I still laugh at that. It is a memory I will always keep.

That is the other reason this matters. Food makes memories. What is your favorite dessert memory? Did you ever bake with your grandma? Tell me, what is the first pie you ever tried to make?

See also [Creamy Eggnog Milkshake in 5 Minutes](#)



Chocolate Chess Pie Recipe for Southern Dessert

Ingredients:

Ingredient	Amount	Notes
Cocoa powder	4 tablespoons	
Sugar	1 1/2 cups	
Corn starch	3 tablespoons	
Eggs	2 large	beaten
Unsalted butter	4 tablespoons	melted
Evaporated milk	1 (5-ounce) can	
Vanilla extract	1 teaspoon	
Pie crust	1 (9-inch) unbaked homemade or store-bought	
Whipped cream	if desired	for serving



Chocolate Chess Pie Recipe for Southern Dessert

My Gooey Chocolate Chess Pie

Hello, my dear! Let's make my favorite chocolate pie. It's an old family recipe. My grandmother taught me this one. I still think of her every time I bake it.

The kitchen smells so wonderful when it's in the oven. It's like a warm, chocolatey hug. This pie is rich and sweet, with a little jiggle in the middle. It always makes everyone smile. Are you ready to begin?

Ingredients

- 1 1/2 cups sugar
- 3 tablespoons cocoa powder
- 1 tablespoon corn starch
- 2 large eggs, beaten
- 1/2 cup melted butter
- 1 (5 oz) can evaporated milk
- 1 teaspoon vanilla extract
- 1 unbaked 9-inch pie shell

Step 1: First, turn your oven on to 350°F. Let it get nice and hot. Grab a big bowl for mixing. Whisk your cocoa, sugar, and corn starch together. Getting out all the lumps now makes the filling smooth later. I still laugh at the time I forgot the corn starch. Let's just say we had chocolate soup!

Step 2: Now, pour in your beaten eggs and melted butter. Add the evaporated milk and that lovely vanilla. Stir it all until it's one beautiful, dark liquid. Doesn't that smell amazing already? (A hard-learned tip: Put your empty pie shell on a baking sheet before you fill it. This makes it

so much easier to carry!)

Step 3: Carefully pour your filling into the pie shell. Don't fill it all the way to the top. Leave a little space so it doesn't bubble over. I know it's tempting to use every drop. **What's your favorite part of baking? Is it mixing or tasting? Share below!**

Step 4: Bake your pie for about 45 to 55 minutes. You'll know it's done when the top looks set. The very center will still have a little jiggle to it. That's the secret to a perfect chess pie! Let it cool completely on the counter. This is the hardest part, waiting.

Cook Time: 45-55 minutes

Total Time: 1 hour 10 minutes (plus cooling)

Yield: 8 slices

Category: Dessert, Pie

Three Fun Twists to Try

This pie is wonderful just as it is. But sometimes, it's fun to play with your food. Here are a few ideas my grandchildren love.

Minty Fresh: Add a half teaspoon of peppermint extract with the vanilla. It tastes like a chocolate mint candy!

See also Chewy Sourdough Gingerbread Cookies Recipe

Nutty Buddy: Sprinkle a handful of chopped pecans on top before baking. They get all toasty and delicious.

Orange Zing: Stir in the zest from one small orange. The chocolate and orange together is a classic. It's so bright and happy.

Which one would you try first? Comment below!

Serving Your Masterpiece

A slice of this pie is a treat all by itself. But I love to make it extra special. A big, fluffy dollop of whipped cream on top is my go-to. The cream cuts the sweetness just right. A few raspberries on the side look so pretty, too.

For a drink, a tall glass of cold milk is the best partner. It just is. For the grown-ups, a small glass of ruby port wine is lovely. It's sweet and feels so fancy. **Which would you choose tonight?**



Chocolate Chess Pie Recipe for Southern Dessert

Keeping Your Chocolate Chess Pie Perfect

This pie keeps beautifully. Let it cool completely on the counter first. Then, you can cover it and leave it there for two days.

For longer storage, the fridge is your friend. It will stay fresh for about four days. I once left a pie on the stove overnight. The summer heat made it a sad, soft mess.

You can also freeze the whole pie for up to three months. Just wrap it tightly. This is wonderful for batch cooking.

Having a dessert ready in the freezer matters. It means you are always ready for guests. It turns a busy day into a special one. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Pie Problems

Sometimes, a pie can be too liquidy after baking. Do not worry. The fridge will fix it. Just chill it for a few hours.

A wobbly pie shell can cause spills. I remember when I lost a whole pie to the oven floor. Now, I always put the pie shell on a baking sheet first.

This makes moving it so much safer. Using a deep-dish crust is also key. It prevents the filling from bubbling over.

Fixing small problems builds your cooking confidence. You learn that mistakes are okay. Getting the texture right also makes the flavor shine. A perfectly set slice is pure joy. **Which of these problems have you run into before?**

Your Pie Questions, Answered

Q: Can I make this gluten-free? A: Yes! Just use your favorite gluten-free pie crust. It works just the same.

Q: Can I make it ahead? A: Absolutely. Bake it a day before you need it. The flavor gets even better.

See also [No-Bake Birthday Cake Delight Dessert Recipe](#)

Q: What if I don't have evaporated milk? A: You can use regular milk instead. The pie might be a little less creamy, but still delicious.

Q: Can I make a bigger batch? A: You can double the filling. Just be sure to use two pie shells.

Q: Is the whipped cream necessary? A: It is optional, but lovely. A little cream cuts the sweetness nicely. *Fun fact: This type of pie is called "chess" pie because it held up well in a pie chest!* **Which tip will you try first?**

Bake a Memory

I hope this recipe becomes a favorite in your home. It holds so many sweet memories for me. The kitchen is the heart of the house.

Filling it with good smells and treats is a wonderful thing. I would love to see your beautiful creations. **Have you tried this recipe? Tag us on Pinterest!**

Happy cooking!

—Elowen Thorn.

Savorydiscovery.com

Chocolate Chess Pie Recipe for Southern Dessert





Chocolate Chess Pie Recipe for Southern Dessert





Chocolate Chess Pie Recipe for Southern Dessert | 16

[Print Recipe](#)

Chocolate Chess Pie

Author: Elowen Thorn



Cooking Method:[Baking](#)

Cuisine:[American Southern](#)



Chocolate Chess Pie Recipe for Southern Dessert | 20

Courses: [Dessert](#)

Difficulty: **Beginner**

Prep time: **15 minutes**

Cook time: **55 minutes**

Cooling time:**2 hours**

Total time: 3 hours 10 minutes

Servings: 8 servings

Calories: **256 kcal**

Best Season: Summer

Description

A rich and classic Southern dessert, this Chocolate Chess Pie is simple

to make and delivers a decadent, fudgy filling in a flaky crust.

Ingredients

- 4 tablespoons cocoa powder
- 1 1/2 cups sugar
- 3 tablespoons corn starch
- 2 large eggs, beaten
- 4 tablespoons unsalted butter, melted
- 1 (5-ounce) can evaporated milk
- 1 teaspoon vanilla extract
- 1 (9-inch) unbaked pie crust, homemade or store-bought is fine
- whipped cream, if desired

Instructions

1. Preheat the oven to 350°F.
2. In a large bowl, whisk together the cocoa powder, sugar, and corn starch.
3. Add in the beaten eggs, melted butter, evaporated milk, and vanilla extract. Stir well to combine.
4. Pour the mixture into the unbaked pie shell being cautious not to over-fill.
5. Bake for 45 to 55 minutes or until a crust has formed completely across the top of the pie and is mostly set. There will still be some jiggle to the pie.
6. Allow to cool completely before slicing and serving. This will allow it to set even more. Serve with a dollop of whipped cream, if desired.

Notes

If you find the pie too liquidy after cooling, simply place it in the fridge for a few hours and it will set right up. Some store-bought crusts have pretty flimsy aluminum pans. Put the empty pie shell on a baking pan before filling it and pop it in the oven on the pan to make transferring it easier. If using a frozen, store-bought, pre-formed crust in the aluminum pan, be sure to use a deep dish crust.

Keywords:Chocolate, Chess Pie, Southern, Dessert, Pie