



Old-Fashioned Chocolate Pudding Pie



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Introduction

Old-fashioned chocolate pudding pie is a delightful dessert that brings a sense of nostalgia to the dining table. With its rich chocolate flavor and creamy filling, this pie is perfect for family gatherings, celebrations, or simply satisfying your sweet tooth. The combination of a buttery crust and velvety chocolate pudding creates a decadent treat that is sure to please everyone.

Detailed Ingredients with measures

For the pie crust:

- 1 1/4 cups all-purpose flour
- 1/4 cup granulated sugar
- 1/2 cup unsalted butter, chilled and cubed
- 1/4 teaspoon salt
- 3 to 4 tablespoons ice water

For the chocolate pudding filling:

- 1/3 cup granulated sugar
- 1/4 cup unsweetened cocoa powder
- 1/4 cup cornstarch
- 1/4 teaspoon salt
- 2 3/4 cups whole milk
- 4 large egg yolks
- 2 tablespoons unsalted butter
- 1 teaspoon vanilla extract

For the topping:

- Whipped cream for serving
- Chocolate shavings or cocoa powder for garnish

Prep Time

The preparation time for this delicious chocolate pudding pie is approximately 30 minutes. This includes the time needed to make the pie crust and prepare the pudding filling.

Cook Time, Total Time, Yield

The cooking time for the pie is about 15 minutes, during which the filling thickens and sets. In total, you can expect to spend around 45 minutes from start to finish, not including cooling time. This recipe yields one 9-inch pie, serving around 8 people. Enjoy this classic dessert with family and friends!



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Detailed Directions and Instructions

Prepare the Pie Crust

Begin by preheating your oven to 425°F (220°C). Roll out your pie crust and fit it into a 9-inch pie pan. Trim and crimp the edges as desired.

See also Carpathian Cake with Pea Choux Pastry

Bake the Crust

Place the pie crust in the preheated oven and bake for 10-12 minutes or until golden brown. Once finished, remove from the oven and let it cool completely.

Make the Chocolate Pudding Filling

In a medium saucepan, combine sugar, cornstarch, and salt. Gradually whisk in milk, ensuring there are no lumps. Cook over medium heat, stirring constantly until the mixture begins to thicken and bubble.

Add Chocolate and Flavorings

Once thickened, remove the saucepan from heat. Stir in the chocolate, vanilla extract, and butter until everything is smoothly combined and melted.

Finish the Pudding

Pour the chocolate filling into the cooled pie crust. Spread it evenly using a spatula. Allow it to cool at room temperature, then refrigerate for at least 2 hours to set.

Prepare Whipped Cream Topping

In a mixing bowl, beat heavy cream and confectioners' sugar until soft peaks form. Spread the whipped cream over the chilled chocolate pudding.

Garnish and Serve

Optional: Shave chocolate or sprinkle cocoa powder on top for garnish. Slice and serve chilled.

Notes**Crust Options**

You can use a pre-made graham cracker crust if you prefer a quicker option.

Chocolate Choice

For a richer flavor, consider using high-quality dark chocolate.

Storage

Store any leftovers in the refrigerator, covered, for up to 3 days.

Make-Ahead

The pie can be made a day in advance for convenience. Just wait to add the whipped cream until shortly before serving.



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Cook techniques

Mixing Ingredients

For a smooth and lump-free pudding, ensure that you thoroughly mix the dry ingredients before adding any liquids. Use a whisk to combine the cocoa, sugar, and cornstarch to create an even mixture.

See also Egg Pasta with Horseradish

Cooking the Pudding

When cooking the pudding, constantly stir it over medium heat to

prevent it from sticking to the bottom of the pan and burning. This will also help achieve a creamy texture.

Tempering Eggs

To prevent the eggs from curdling when mixed into the hot pudding, slowly add a small amount of the warm mixture to the whisked eggs before combining them back into the pan. This process is known as tempering.

Cooling the Pie

After pouring the pudding into the crust, it's essential to allow it to cool to room temperature before refrigerating. This helps for the pudding to set properly.

FAQ

Can I use a premade pie crust?

Yes, using a premade pie crust can save time and still yield delicious results for your chocolate pudding pie.

How can I make the pudding thicker?

To achieve a thicker pudding, you can increase the amount of cornstarch slightly or cook it for a longer duration while stirring until it reaches your desired consistency.

Can I substitute cocoa powder for chocolate?

Yes, you can substitute melted chocolate for cocoa powder, but remember to adjust the sugar since chocolate is usually sweeter.

How long will the pie last in the refrigerator?

The chocolate pudding pie can typically last for about 3 to 4 days in the refrigerator when covered properly.



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Conclusion

Old-fashioned chocolate pudding pie is a delightful dessert that brings a taste of nostalgia to the table. Its rich chocolate flavor and creamy texture make it a perfect treat for any chocolate lover. Whether enjoyed as an everyday dessert or served at special occasions, this pie is sure to impress.

See also [Pasta with Shrimp](#)

More recipes suggestions and combination

Chocolate Banana Cream Pie

Combine the rich chocolate pudding with sliced bananas and whipped cream for a delicious twist on the classic pie.

Mint Chocolate Pudding Pie

Infuse your chocolate pudding with peppermint extract and top with whipped cream and chocolate shavings for a refreshing minty version.

Peanut Butter Chocolate Pie

Layer creamy peanut butter on the base before adding the chocolate pudding for a decadent peanut butter cup experience.

Chocolate Raspberry Pie

Add fresh raspberries into the chocolate pudding for a tangy flavor contrast, and top with chocolate curls for added elegance.

Salted Caramel Chocolate Pie

Drizzle salted caramel sauce over the chocolate pudding layer for a sweet and salty flavor that takes your pie to the next level.



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