

Chocolate Cream Pie

Creamy and luscious beyond belief, this is the ultimate old-fashioned Chocolate Cream Pie recipe! Whether you make your own crust or take it easy with a store-bought one, the rich filling and fluffy whipped cream on top will make this a dessert worth repeating.



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Prep Time

30 mins

Cook Time

20 mins

Chilling Time

6 hrs

Total Time

50 mins

Course: **Dessert** Cuisine: **American** Servings: **8** Calories: **912kcal**

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Ingredients

- 1 layer pie crust
- 1 ounce chocolate, melted

Chocolate Custard

- 2/3 cup sugar
- 1/4 cup cornstarch
- pinch of [kosher salt](#)
- 8 large egg yolks
- 2 cups whole milk
- 1 cup heavy cream
- 1/2 cup butter, chilled and cubed
- 8 ounces semisweet chocolate, finely chopped
- 2 ounces unsweetened chocolate, finely chopped
- 1 1/2 teaspoons vanilla extract

Whipped Cream

- 2 cups heavy cream
- 2 tablespoons powdered sugar
- 1 teaspoon vanilla extract
- Dark chocolate, for garnish

Instructions

1. Heat oven to 350°. Place pie crust in the bottom of a 9-inch pie plate. Bake for 20 minutes; let cool completely.
2. Melt the chocolate in a small bowl in the microwave in 30-second intervals. When the crust is cool, pour the chocolate over it and spread it out to cover the entire bottom. Allow the chocolate to cool completely.
3. In a saucepan, whisk together sugar, cornstarch, and salt. Add egg yolks, milk, and cream and whisk until combined.

4. Set the saucepan over medium heat on the stove. Whisk occasionally until the mixture begins to thicken, about 3 minutes. Cook 2-3 minutes more, whisking constantly, until bubbles start to form and the mixture is very thick.
5. Remove pan from heat and whisk in vanilla. Add butter and chopped chocolate in small batches, whisking until melted and smooth.
6. Place a sieve over a medium bowl and strain the custard, pressing it through with a rubber spatula. Cover with plastic wrap, pressing plastic onto the surface; refrigerate until set, about 3 to 4 hours.
7. Remove plastic wrap from custard and stir until smooth. Spoon mixture into cooled crust and smooth surface with a spatula.

Whipped Cream

1. In a large bowl, whisk cream, powdered sugar, and vanilla until stiff peaks form. Spread on top of filling, forming a dome.
2. Using a peeler, shave some of the dark chocolate onto the top of the pie. Chill 3 to 4 hours until ready to serve.

Nutrition

Calories: 912kcal | Carbohydrates: 58g | Protein: 10g | Fat: 72g | Saturated Fat: 41g | Cholesterol: 358mg | Sodium: 265mg | Potassium: 407mg | Fiber: 4g | Sugar: 34g | Vitamin A: 2070IU | Vitamin C: 0.5mg | Calcium: 186mg | Iron: 4.1mg