

martha stewart

## Milk-Chocolate Pudding Pie

Chocolate and vanilla share the spotlight in this decadent diner-style pie: a milk-chocolate filling is surrounded by a vanilla-wafer crust and topped with vanilla-bean whipped cream.

**Prep:** 20 mins

**Total:** 4 hrs

**Yield:** Serves 8 to 10



### Ingredients

#### Crust

6 ounces vanilla wafers, such as Nilla Wafers (about 46)

5 tablespoons unsalted butter, melted

2 tablespoons granulated sugar

1/4 teaspoon kosher salt

#### Filling

1/3 cup granulated sugar

1/4 cup cornstarch

1/2 teaspoon ground cinnamon

1/4 teaspoon kosher salt

2 large egg yolks

2 1/2 cups whole milk

4 ounces milk chocolate, coarsely chopped (2/3 cup)

2 ounces semisweet chocolate, coarsely chopped (1/3 cup)

2 tablespoons unsalted butter, room temperature

#### Topping

1 cup heavy cream

2 tablespoons confectioners' sugar

### Directions

#### Step 1

**Crust:** Preheat oven to 375 degrees. In a food processor, pulse wafers until finely ground (you should have 1 1/2 cups). Add butter, granulated sugar, and salt; pulse to combine. Firmly press mixture into bottom and up sides of a 9-inch pie dish. Freeze 15 minutes. Bake until dry, about 12 minutes. Let cool completely.

#### Step 2

**Filling:** In a medium saucepan, whisk together granulated sugar, cornstarch, cinnamon, and salt. Whisk in egg yolks, then milk. Bring to a boil over medium-high heat, whisking constantly, then cook 2 minutes more. Remove from heat and whisk in both chocolates until melted, then butter. Pour filling into crust; let stand 30 minutes. Refrigerate 1 hour. Press plastic wrap directly onto surface; refrigerate until set, at least 2 hours more and up to 2 days.

#### Step 3

**Topping:** Whisk cream with confectioners' sugar and vanilla to medium peaks. Dollop on top of pie. Serve immediately. (For cleanest cuts, wipe knife between slices.)

sugar

1 vanilla bean, split and seeds  
scraped

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