

Chocolate Cream Pie with Homemade Crust

Ingredients

Serves 6–8

For the Crust:

- 175g **flour**
- 116g **fat** (unsalted butter or Crisco – *I use 58g of each*)
- 60g **ice-cold water**
- **Pinch of salt**
- **1 (9-inch) pie pan**
- **1 baking sheet**

For the Chocolate Pudding Filling:

- **8 oz good-quality semi-sweet chocolate** (use a chocolate bar rather than morsels for the best texture)
- **2 1/2 cups whole milk**
- **6 egg yolks**
- **1/3 cup white sugar**
- **3 tbsp cornstarch**
- **1/4 tsp chili powder** (enhances the depth of the chocolate flavor)
- **6 tbsp salted butter**
- **1 1/2 tsp vanilla paste** (or substitute with vanilla extract)

Step 1: Make the Pie Crust

1. **Preheat oven to 425°F (218°C).**
2. In a **food processor**, combine **flour, a pinch of salt, and fat (unsalted butter or Crisco).**
3. Pulse **8–10 times**, then slowly add **cold water** while continuing to pulse.
4. Stop pulsing when the mixture starts **pulling away from the blade** and has small bits of fat streaked throughout. *Do not overmix!* This ensures a flaky crust.
5. Transfer the dough to a **lightly floured surface.**
6. Gently form the dough into a **disk**, handling it as little as possible to prevent the fat from melting.
7. Wrap tightly in **plastic wrap** and refrigerate for **30 minutes.**
✔ **If Making Dough by Hand:**
 1. In a **mixing bowl**, combine **flour** and a **pinch of salt.**
 2. Cut in the **butter and/or Crisco** using a **pastry cutter or your fingertips** until the mixture resembles **coarse crumbs.**
 3. Gradually add **ice-cold water**, mixing just until the dough comes together. *Do not overwork the dough.*
 4. Form the dough into a **disk**, wrap it tightly in **plastic wrap**, and refrigerate for at least **30 minutes** before rolling out.
8. Remove the dough from the fridge and let it rest at **room temperature for 5–10 minutes.**
9. On a **lightly floured surface**, roll out the dough into a **12-inch circle.** If the dough starts to crack, let it rest for another **5 minutes.**

10. To transfer the dough to the **9" pie pan**, place a **rolling pin at one edge of the dough** and slowly roll toward the opposite side, wrapping the dough around the pin.
11. Position the **rolling pin at the edge of the pie pan** and gently unroll the dough over the pan.
12. **Gently press** the dough into the bottom and around the sides of the pan, making sure there are no air pockets.
13. Trim the edges with a **sharp knife**, leaving about a **1-inch overhang**. Fold the excess dough under itself and **crimp the edges** as desired.

Step 2: Bake the Pie Crust

1. Use a **fork to prick the bottom** of the crust several times to prevent bubbling.
2. Place the pie pan in the **freezer for 10–15 minutes** to help the crust hold its shape while baking.
3. Line the crust with **parchment paper** or **foil**, then fill it with **pie weights or dried beans** to prevent it from puffing up.
4. Place the pie pan on a **baking sheet** and bake in the **preheated 425°F (218°C) oven** for **12–15 minutes**, or until the edges start to turn golden.
5. Carefully remove the **parchment paper and weights**. The bottom of the pie shell may look wet, this is ok.
6. Return the crust to the oven and bake for another **5–7 minutes**, or until the edges are golden brown and fully baked. The bottom may be puffy but it will settle once cooled.
7. Remove from the oven and let the crust **cool completely** before adding the chocolate pudding filling.

Step 3: Make the Chocolate Pudding Filling

1. **Heat the milk:** In a medium saucepan over **medium heat**, warm **2 1/2 cups whole milk** until it starts to steam but does not boil.
2. **Whisk the egg mixture:** In a separate bowl, whisk together **6 egg yolks, 1/3 cup sugar, 3 tablespoons cornstarch, and 1/4 teaspoon chili powder** until smooth and pale.
3. **Temper the eggs:** Slowly pour about **1/2 cup of the warm milk** into the egg mixture while whisking constantly to prevent the eggs from scrambling.
4. **Combine and cook:** Pour the egg mixture back into the saucepan with the remaining milk. Cook over **medium-low heat**, stirring constantly with a whisk or rubber spatula, until the mixture thickens and **large bubbles start to break the surface, (about 5 minutes)**. It should be thick enough to coat the back of a spoon.
5. **Add chocolate and butter:** Remove the pan from heat and immediately stir in **8 oz chopped semi-sweet chocolate and 6 tablespoons salted butter** until fully melted and smooth.
6. **Finish with vanilla:** Stir in **1 1/2 teaspoons vanilla paste (or vanilla extract)** for added depth of flavor.
7. **Strain for smoothness (optional):** For an ultra-smooth pudding, pass the mixture through a fine-mesh sieve into a clean bowl.
8. **Cool the filling:** Pour the warm pudding into the **cooled pie crust** and smooth the top with an offset spatula.

9. **Chill:** Cover the surface of the pudding with plastic wrap (pressing it directly onto the pudding to prevent a skin from forming). Refrigerate for **at least 4 hours**, or until fully set.
- 💡 **Top with my homemade whipped cream for a luxurious touch.**
- 👉 **[Click here for recipe](#)**