

Chocolate Pudding Pie



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Recipe by: Laura Vitale

Serves 10

Prep Time: 10 minutes

Cook Time: 10 minutes

Ingredients

- 1 Pre-baked 9 inch Deep Dish Pie Crust
- 2 cups of Whole Milk
- 1-1/2 cups of Granulated Sugar
- 1/3 cup of All Purpose Flour
- 1/3 cup of Cocoa Powder
- Pinch of Salt
- 3 Egg Yolks
- 1 Tbsp of Vanilla Extract
- 2 Tbsp of Unsalted Butter
- 2 Cups of Whipped Cream or Cool Whip for topping

1) In a saucepan, add the flour, cocoa, sugar and salt, whisk to combine, then add the milk, vanilla and egg yolks. Cook on low heat for about 8 minutes, until thickened but cooked long enough to actually cook the custard.

2) Stir in the butter, once melted and combined, pour the custard in your prebaked crust, cover with plastic wrap and refrigerate overnight. When ready to serve, top with whipped cream and enjoy!

