THE J.M. SMUCKER Co

Chocolate Cream Pie

Prep Time	Cook Time	Serves	Difficulty
20 mins	25 mins	8	N/A

Ingredients

- **Pastry:**
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour
- 3/4 tsp (3 mL) salt
- 1 cup (250 mL) All Vegetable Shortening
- 1 egg
- 2 tbsp (30 mL) water, cold
- 1 tbsp (15 mL) white vinegar
- **Filling:**
- 2 1/2 cups (625 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk

  2% Evaporated Partly Skimmed Milk

- 3/4 cup (175 mL) granulated sugar
- 1/4 cup (50 mL) cornstarch
- 2 tbsp (30 mL) cocoa powder
- 2 eggs
- 8 oz (250 g) semi-sweet chocolate, chopped
- 1 tbsp (15 mL) vanilla extract
- **Topping:**
- 1 cup (250 mL) whipping cream
- 3 tbsp (45 mL) icing sugar
- 1 tsp (5 mL) vanilla extract
- **Garnish:**
- 1 tsp (5 mL) shaved chocolate

Directions

Step 2:

Preheat oven to 425°F (220°C).

Step 3:

Combine flour and salt in mixing bowl. Cut shortening into flour with pastry blender or two knives until mixture resembles coarse crumbs.

Step 4:

Beat egg, water and vinegar together to blend. Pour over flour mixture. Stir with fork until mixture is moistened.

Step 5:

Divide dough in half and shape into a ball. Flatten each into a circle about 4” (10 cm). Wrap and chill dough 15 minutes for easier rolling. Set aside 1 portion of dough for another use.

Step 6:

Dust rolling pin and work surface lightly with flour. Roll dough to a uniform thickness, in spoke fashion, from center to edge with light even strokes. If dough sticks, dust lightly with flour. Roll dough into a circle, about 1” (2.5 cm) larger than upside down pie plate. Ease into 9” (23 cm) pie plate. Prick bottom and sides of dough thoroughly with a fork. Bake in preheated oven, 10 to 15 minutes or until golden. Cool.

Step 8:

Heat 2 cups (500 mL) evaporated milk in a medium saucepan over medium heat.

Step 9:

Combine sugar, cornstarch and cocoa in a medium heat proof bowl. Whisk in remaining 1/2 cup (125 mL) evaporated milk. Beat in eggs. Slowly add hot milk to bowl. Stir to combine. Return mixture to saucepan. Bring to a boil, reduce heat and cook, stirring for 2 minutes or until thick.

Step 10:

Meanwhile, place chocolate in a large heat proof bowl. Strain hot mixture over chocolate. Stir until chocolate melts and mixture is smooth. Stir in vanilla. Place plastic wrap directly on surface of filling to prevent a skin from forming. Refrigerate until mixture is cold. Spoon mixture into pie crust.

Step 12:

Whip cream until light. Add icing sugar and vanilla and beat until stiff and cream holds its peaks. Spoon over chocolate filling. Sprinkle with shaved chocolate. Refrigerate for at least 1 hour before serving.

Images

