

# 20-Minute No Bake Chocolate Cream Pie

Poetry & Pies

**prep time:** 15 minutes

**cook time:** 5 minutes

**total time:** 20 minutes

**servings:** 6-10 (makes one 8" to 9" pie)



## Ingredients

- one [Oreo Cookie Pie Crust](#)
- ¼ cup (roughly 40g) chocolate chip or chopped baking chocolate
- 1 cup (231g) heavy whipping cream
- 8 ounces cream cheese, room temperature if possible
- 1 cup (130g) powdered sugar, separated
- ¼ to ⅓ cup (25-35g) unsweetened cocoa powder
- 1 tablespoon (13g) pure vanilla extract, separated

## Instructions

1. First, make the [Oreo cookie pie crust](#). Place in the freezer to let it firm up while you make the filling.
2. Next, place the chocolate chips and 1 tablespoon heavy whipping cream in a heatproof bowl. Melt the chocolate either by heating in the microwave at half power in 10 second increments, stirring between each time, or by placing over a saucepan with 1-2" simmering water (make sure it's already simmering and turned down to medium-low when you put the bowl over it). Stir constantly until melted and smooth. Add a splash more of heavy cream if it isn't melting smoothly. Set aside.
3. In a medium to large mixing bowl, add the cream cheese, ⅓ cup heavy whipping cream (you can sub milk here, but it won't be as creamy), ½ cup powdered sugar, ¼ cup cocoa powder, and 2 teaspoons vanilla extract. Using a hand mixer or the paddle attachment

of your stand mixer, beat on high until smooth, about 1-2 minutes. Stop to scrape down the bowl and mix again on high for about 10 seconds to combine.

4. Add in the melted chocolate and beat on high until incorporated, about 30 seconds. Scrape the bowl and taste. Add more cocoa powder, powdered sugar, or heavy cream (in small splashes) as desired until it's smooth (but very thick), and as sweet/chocolatey as you'd like. But remember, the whipped cream will also help balance out the flavor. Mix on high 10 more seconds to combine.
5. Spread the chocolate mixture evenly in the bottom of the now-chilled crust. Refrigerate while you make the whipped cream topping.
6. In a chilled bowl, whisk the remaining heavy whipping cream (you should have at least 1 cup left),  $\frac{1}{3}$  cup powdered sugar, and the remaining 1 teaspoon vanilla. Whisk until combined. Taste. Add more powdered sugar as needed (I think I added one more tablespoon because I made such a rich, chocolatey filling). Then whisk on medium-high (or by hand) until soft peaks form--you want it smooth but just starting to hold some small peaks. Spread over the chocolate filling. Using the sifter, sprinkle a bit more cocoa powder on top.

*Enjoy!*

*Keep refrigerated until serving. Seal leftovers with plastic wrap or foil. (This helps keep the crust fresh and prevents the whipped cream absorbing any smells in even the cleanest of fridges.)*