

MOCHA CHOCOLATE PIE

YIELDS: 8 SERVINGS | PREP TIME: 10 MINUTES | COOK TIME: 45 MINUTES



DISH INSPIRATION

This Mocha Chocolate Pie is rich, silky, and aromatic, blending melted chocolate with brewed coffee for a deep, balanced flavor. The custard-like filling sets into a glossy, smooth texture that makes this pie perfect for both weeknights and entertaining.

RECIPE NOTES

Use strong brewed coffee — *enhances the chocolate flavor*

Melt butter fully — *keeps the filling smooth and glossy*

Don't overbake — *the center should jiggle slightly*

Cool completely — *allows clean custard slices*

Serve chilled or room temp — *both textures work well*

Use a store-bought crust — *a simple, convenient option*

INSTRUCTIONS

1. If making your own crust: mix flour, sugar, and salt in a bowl. Cut in cold butter until crumbly.
2. Add apple cider vinegar and ice water; mix and knead until dough comes together. Shape into a ball, cut in half, wrap in plastic, and chill for at least 1 hour — you'll only need half for this pie (or skip above steps if using ready-made pie crust).
3. For the filling: Preheat oven to 350°F.
4. Melt butter and mix with brown sugar.
5. Beat in eggs one at a time.
6. Stir in melted chocolate, coffee, and vanilla.
7. Mix in flour and salt until well combined.
8. Place crust in a pie dish (homemade or store-bought) and pour in the filling.
9. Bake for 30 minutes, then cool on a rack for 1 hour and 15 minutes.
10. Serve with whipped cream.

INGREDIENTS

Pie Crust:

2½ cups flour

1 tablespoon sugar

1 teaspoon salt

2 sticks cold sweet cream butter

2 teaspoons apple cider vinegar

½ cup ice water

(or use store-bought pie crust for convenience)

Pie Filling:

½ cup flour

1 cup sugar

2 eggs, beaten

2 sticks butter, melted

1½ cups semi-sweet chocolate chips

1 cup strong brewed coffee

1 teaspoon vanilla

½ teaspoon salt

Whipped cream, for serving

Chantal creates thoughtfully designed kitchenware meant to elevate everyday cooking. The brand believes in the power of shared meals — the way they spark connection, create memories, and nourish people on every level. Chantal aims to be a trusted companion in those moments, helping make each meal meaningful, comforting, and lasting.

Chantal Cookware — more than kitchenware, a companion in the moments that feed heart and home.

©2026 Chantal Cookware Corp. | All Rights Reserved | www.chantal.com

