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Jello instant pudding pie is an absolute classic in my household. It's one of those delightful treats that takes me straight back to childhood. Nothing beats the ease of whipping up a dessert that everyone loves, and this certainly delivers. The beauty of Jello instant pudding pie lies in its simplicity. Using just a few ingredients, you can create a rich, creamy delight in no time at all. When I first started making Jello pudding pie, I was amazed at how quickly it came together. Just mix the instant pudding with milk, pour it into a crust, and let it chill. Easy as pie! You can experiment with different pudding flavors or add some whipped topping for an extra touch. I also love that there's room for creativity. Sometimes, I add a sprinkle of chocolate shavings or fresh fruit on top. It feels like a little culinary experiment each time, and it never disappoints. If you haven't tried it yet, you're in for a treat—trust me. Ingredients List for Jello Instant Pudding Pie Recipe on Box Whenever I make a Jello Instant Pudding Pie, I feel like a chef whipping up a quick masterpiece. The ingredients are simple, and I love how easy this pie is to put together. Here's what you'll need: Jello Instant Chocolate Pudding Mix: The star of the show! This mix creates the rich chocolatey filling we all crave. Cold Milk: Use about 2 cups. I prefer using whole milk, but you can go with fat-free milk if you want a lighter pie. Graham Cracker Pie Crust: Convenient and tasty. If you're feeling fancy, a chocolate cookie crust like an Oreo cookie crust works too! Cool Whip Whipped Topping: This fluffy topping makes the pie even creamier. Adding it brings texture and taste to the dessert. Sometimes, I like to get a bit creative. I'll sprinkle some extra chocolate chips or chocolate shavings for an added touch. It's those small details that make things extra special. For those who love experimenting, try different crusts like an Oreo pie crust or a classic graham cracker crust. The cookie crust provides a crunchy contrast to the creamy filling. Remember, the beauty of this pie lies in its simplicity. With only a few ingredients, I'm always amazed at how delightful it turns out. Don't forget to keep it in the fridge for a couple of hours before serving. Enjoy! Step-by-Step Instructions for Jello Instant Pudding Pie Recipe on Box I'm about to walk you through making a Jello Instant Pudding Pie using the recipe right from the box. We'll cover how to prepare the crust, mix the pudding just right, and get that pie chilling for some sweet perfection. Prepare the Crust First things first, let's talk crust. A good base for our pudding pie could be a store-bought graham cracker crust or a homemade one. I love using a homemade crust because it adds a personal touch. If you go homemade, you'll need some crushed graham crackers, a bit of melted butter, and a touch of sugar. Mix them up, and press into a pie dish firmly. Let it set in the fridge while we get on with the pudding magic. Trust me, this step's as easy as pie! Mix the Pudding Now, grab your Jello instant pudding mix. Follow the instructions on the box. Typically, this means whisking the pudding mix with cold milk. I usually whisk for about 2 minutes until it thickens—no sweat! If you want to jazz things up, consider adding a sprinkle of chocolate chips or a dash of espresso powder. Mix it well and let your taste buds dance with joy. Pour and Set With your pudding good to go, pour it into the prepared crust. It's okay to lack the spoon—it's yummy! Smooth out the top with a spatula. Now for the easiest part. Cover it with plastic wrap, pop it in the fridge, and let it set for at least 2 hours. As it chills, it firms up and gets ready to dazzle at the dinner table. Can't wait! There you have it—a simple, delicious Jello Instant Pudding Pie. Enjoy! © Tips for Perfect Jello Instant Pudding Pie Creating the perfect Jello instant pudding pie is like a little adventure in your kitchen. It's so easy, even a kid could make it. Choose Your Cream Wisely Start with heavy whipping cream or half and half for a richer, creamier pie. Personally, I love using whipped topping for that fluffy top that feels like a cloud. The No-Bake Advantage Here's a tip: go for a no-bake pie crust if you want to keep things simple. It saves time and keeps your kitchen cool. Just fill it and chill it! Graham Cracker Crust, Chocolate Cookie Crust, Mixing the Pudding When mixing, I discovered that using cold milk helps the pudding set properly. If you're in the mood for a more decadent dessert, try mixing in a bit of melted chocolate for a surprise twist! Texture is Key For that perfect creamy texture, fold in whipped topping after the pudding is set. It's like turning your pie into a chocolate mousse. Decorate and Delight Decorate with an artistic flair. I love topping mine with shaved chocolate or extra whipped cream. Doesn't it sound like a masterpiece? Enjoy your creation with a printable recipe card to keep track of your delicious concoctions. If you ask me, a no-bake chocolate pudding pie is one of life's sweet, easy desserts! It's pudding pie time, folks! Variations on the Classic Recipe When I'm whipping up a Jello instant pudding pie, my favorite parts are the tasty variations I can try! Sometimes I switch things up with chocolate pudding pie. I sprinkle some mini chocolate chips on top. It adds a fun, crunchy texture. If I really want to go all out, I'll add some chocolate curls too. It's like a chocolate lover's dream come true! For a twist on the crust, crushed Oreo cookies make an amazing base. They bring a rich, dark flavor that perfectly pairs with the creamy filling. Plus, you can never go wrong with more chocolate, right? If you're in the mood for something a little lighter, why not try adding some fresh fruit? I love to top mine with sliced strawberries or bananas. It gives the pie a refreshing, fruity kick that's always a hit at parties. For a bit of a crunch, I sometimes toss on some chopped nuts. Pecans and walnuts both add a lovely texture. It's like a nutty surprise with every bite! Ever tried making an easy chocolate cream pie? I like to use chocolate Jello pudding as the filling and then finish it off with whipped cream and chocolate shavings. Super simple, yet insanely delicious. And let's not forget the classic vanilla pudding. I often add crushed cookies of any kind on top for an extra layer of fun. It's amazing how just a few small changes can turn a classic recipe into something new and exciting! Frequently Asked Questions So, you've got a box of Jello instant pudding and you're ready to whip up a pie. It's easier than you think! Let's dig into some common questions that might tickle your brain while you're at it. What are the directions for making a pie with a 3.4 oz box of instant pudding? The directions are typically right on the box! You just mix the pudding mix with 2 cups of cold milk. Whisk away until it's nice and thick. Then, pour it into a pre-made crust. Pop it in the fridge to set. Simple as pie! How can I thicken instant pudding when using it as a pie filling? Ever find your pudding a bit too runny? Fear not! Use a bit less milk than recommended, or add some instant pudding powder to thicken it up. Sometimes, patience is your friend; let it chill longer if it's stubbornly thin. What are some tips for enhancing the flavor of boxed instant pudding? Want to jazz up that pudding? Add a splash of vanilla extract or a pinch of cinnamon. Mix in some crushed cookies or chocolate chips for some texture. Playing around with flavors gives an unexpected zing to your pie! What is the required amount of milk for a Jello Instant Pudding Pie recipe? Typically, it's 2 cups of cold milk for a 3.4 oz box of pudding mix. This amount gives the right balance of cream and thick for pie. If you want it thicker, reduce the milk a little. How do you make a no-bake pie with Jello instant pudding? Start by preparing the pudding with cold milk as usual. Pour it into a graham cracker crust. Chill it in the fridge for a couple of hours. BAM! You've got a no-bake wonder. It's super easy and perfect when you don't want to turn on the oven. Can you incorporate Cool Whip into a Jello instant pudding pie, and if so, how? Oh, absolutely! Folding in some Cool Whip takes it to the next creamy level. You can layer it on top or fold it into the pudding before filling the crust. It gives the pie a light, fluffy texture, making each bite a cloud of deliciousness! Jello Chocolate Pudding Pie 5.9 Oz Recipe: A Delicious Treat for Any Occasion If you're looking for a quick and easy dessert that is sure to please a crowd, look no further than Jello Chocolate Pudding Pie. This classic recipe has been a favorite for generations, and for good reason. With its rich chocolate flavor and creamy texture, it's the perfect treat for any occasion. There are many variations of the Jello Chocolate Pudding Pie recipe, but today we will focus on two versions that are sure to satisfy your sweet tooth. Whether you prefer a traditional approach or a more modern twist, there is a version of this recipe that will suit your taste buds. Version 1: Classic Jello Chocolate Pudding Pie Ingredients: - 1 package of Jello Chocolate Pudding (5.9 oz) - 2 cups of milk - 1 pre-made graham cracker pie crust - Whipped cream for topping Instructions: 1. In a medium bowl, whisk together the Jello Chocolate Pudding mix and milk until well combined. 2. Cool the mixture over medium heat, stirring until it comes to a boil. 3. Remove from heat and pour the pudding mixture into the pre-made graham cracker pie crust. 4. Refrigerate for at least 2 hours, or until the pudding is set. 5. Top with whipped cream before serving. Version 2: Decadent Jello Chocolate Pudding Pie with Oreo Crust Ingredients: - 1 package of Jello Chocolate Pudding (5.9 oz) - 2 cups of milk - 1 pre-made Oreo cookie pie crust - Crushed Oreo cookies for topping Instructions: 1. Follow the same instructions as Version 1, but use a pre-made Oreo cookie pie crust instead of a graham cracker crust. 2. Before serving, sprinkle crushed Oreo cookies on top of the pie for an extra decadent touch. Both versions of the Jello Chocolate Pudding Pie are delicious in their own right, but the Oreo crust adds an extra layer of flavor and texture that takes this classic dessert to the next level. Whichever version you choose, you can't go wrong with this simple and satisfying recipe. Now, let's take a look at some interesting trends related to Jello Chocolate Pudding Pie: 1. Retro Desserts Making a Comeback: See also: Recipe For Candied Yams In The Oven! recent years, there has been a resurgence of interest in retro desserts like Jello Chocolate Pudding Pie. These classic recipes evoke a sense of nostalgia for many people and offer a comforting taste of the past. With the rise of social media and food blogs, these old-fashioned desserts are finding new life in modern kitchens. 2. Creative Twists on Classic Recipes: While the traditional Jello Chocolate Pudding Pie recipe is a tried-and-true favorite, many home cooks and professional chefs are putting their own spin on this classic dessert. From adding different toppings like fresh fruit or nuts, to experimenting with alternative crusts like Oreo cookies or shortbread, there are endless possibilities for customizing this recipe to suit your personal taste. 3. Embracing Convenience: In today's fast-paced world, convenience is key when it comes to meal preparation and cooking. The Jello Chocolate Pudding Pie recipe is a perfect example of a dessert that is both delicious and easy to make. With pre-made pie crusts and instant pudding mixes readily available at most grocery stores, you can whip up this tasty treat in no time. 4. Healthier Alternatives: As more people become conscious of their dietary choices, there is a growing demand for healthier alternatives to traditional desserts. While Jello Chocolate Pudding Pie may not be the healthiest option due to its sugar and fat content, there are ways to lighten up this recipe. Using low-fat milk and sugar-free pudding mix can help reduce the calorie count without sacrificing flavor. Now, let's hear what the professionals have to say about Jello Chocolate Pudding Pie: 1. "Jello Chocolate Pudding Pie is a classic dessert that never goes out of style. Its smooth, creamy texture and rich chocolate flavor make it a crowd-pleaser every time. Whether you stick to the traditional recipe or get creative with your own variations, this dessert is sure to satisfy your sweet tooth." - Pastry Chef 2. "I love experimenting with different ingredients and flavors in my desserts, and Jello Chocolate Pudding Pie is the perfect canvas for creativity. From adding a splash of Irish cream to the pudding mixture, to garnishing with toasted coconut or chopped nuts, there are endless ways to customize this recipe to suit your taste preferences." - Culinary Instructor See also: Which Question Would Best Help Someone Complete This Recipe? "As a nutritionist, I always encourage my clients to enjoy their favorite treats in moderation. While Jello Chocolate Pudding Pie may not be the healthiest option, it can certainly be enjoyed as an occasional indulgence. By making small tweaks like using low-fat dairy products and reducing the amount of added sugar, you can still savor the deliciousness of this classic dessert without the guilt." - Registered Dietitian Now, let's address some common concerns and questions related to Jello Chocolate Pudding Pie: 1. Is Jello Chocolate Pudding Pie gluten-free? Most pre-made graham cracker pie crusts are not gluten-free, so if you have a gluten sensitivity or allergy, you may want to opt for a homemade gluten-free crust or a store-bought alternative. 2. Can I use a different flavor of pudding mix? While chocolate pudding is the traditional choice for this recipe, feel free to experiment with different flavors like vanilla, butterscotch, or even pistachio for a unique twist on the classic dessert. 3. How long does Jello Chocolate Pudding Pie last in the fridge? Jello Chocolate Pudding Pie can be stored in the refrigerator for up to 3-4 days. Be sure to keep it tightly with plastic wrap or aluminum foil to prevent it from drying out. 4. Can I freeze Jello Chocolate Pudding Pie? While it is possible to freeze Jello Chocolate Pudding Pie, the texture may change slightly upon thawing. For best results, enjoy this dessert fresh or refrigerated. 5. Can I use almond milk or coconut milk instead of dairy milk? Yes, you can substitute almond milk or coconut milk for dairy milk in this recipe if you have dietary restrictions or preferences. Just be aware that the flavor and texture may differ slightly. 6. How can I prevent a soggy pie crust? To prevent a soggy pie crust, you can blind bake the crust before adding the pudding mixture. Simply line the crust with parchment paper and fill it with pie weights or dried beans before baking. See also: Recipe For Cabbage Casserole With Ground Beef. 7. Can I use homemade pudding instead of instant pudding mix? While homemade pudding can be a delicious alternative to instant pudding mix, it may require more time and effort to prepare. If you're looking for a quick and easy dessert, instant pudding mix is the way to go. 8. Can I top Jello Chocolate Pudding Pie with fresh fruit? Absolutely! Fresh berries, sliced bananas, or even a drizzle of caramel sauce can add a pop of color and flavor to this dessert. Get creative with your toppings to make it your own. 9. How can I make Jello Chocolate Pudding Pie vegan? To make a vegan version of Jello Chocolate Pudding Pie, you can use a plant-based milk like almond or soy, and a vegan-friendly pie crust. Be sure to check the labels on all ingredients to ensure they are free of animal products. 10. Can I add a layer of whipped cream to the pie before refrigerating? Adding a layer of whipped cream on top of the pudding mixture before refrigerating can create a deliciously creamy texture and add an extra touch of sweetness to the dessert. 11. How can I make the pudding mixture extra thick and creamy? For an extra thick and creamy pudding mixture, you can use less milk than the package instructions call for, or add a tablespoon of cornstarch to the mixture before cooking. This will help thicken the pudding as it sets. 12. Can I make Jello Chocolate Pudding Pie ahead of time? Yes, you can prepare Jello Chocolate Pudding Pie ahead of time and refrigerate it until you're ready to serve. Just be sure to cover it tightly to prevent it from drying out. In conclusion, Jello Chocolate Pudding Pie is a timeless dessert that is sure to please any crowd. Whether you stick to the classic recipe or experiment with different variations, this sweet treat is perfect for any occasion. With its rich chocolate flavor and creamy texture, it's a delicious indulgence that will satisfy your sweet tooth every time. So go ahead, whip up a batch of Jello Chocolate Pudding Pie and enjoy a taste of nostalgia with every bite. Pin Recipe Jump to Recipe This no-bake chocolate pie with instant Jello-O and cool whip is a quick and easy dessert that's perfect for those times when you need something sweet but don't want to spend hours in the kitchen. Enter your email and I'll send it to your inbox! Plus get all our new recipes too! You can resist a no-bake pie? With just a few simple ingredients, you can create a this no bake chocolate pie for a delicious dessert in mere minutes! This pie is made with Jello-O pudding mix so it whips up fast for those times when you need something quick. Using Cool Whip (or another whipped topping) makes this recipe even simpler. It's a great one to make if you're a beginner or want something to try with the kids. Don't let the simplicity fool you, though. This no-bake chocolate pie is a family favorite. It is requested often and I end up making it at least once a month. Check out my other quick and easy dessert recipes including no-bake lemon pie, no bake pineapple pie, and my Viral TikTok Bumpy Dipp! No baking means not heating up the kitchen. Kid and family friendly thanks to simple, available ingredients. Just 4 ingredients! Easy to make ahead for parties, potlucks, tailgates, and holidays. Scroll to the bottom of the post for precise amounts and printable recipe card. Ready-made crust - chocolate flavor such as Oreo. Or use a homemade crust. Instant pudding mix - chocolate flavor. Milk - whole milk or 2% works best. Cool whip whipped topping - or homemade. STEP ONE: Combine both packages of pudding with cold milk in a large bowl. Stir with a whisk until thickened and well combined about one minute. The mixture will be very thick. Add a splash or two of milk if needed to combine well. Spoon half the chocolate filling mixture into pie shell. STEP TWO: To remaining pudding, add half the whipped topping. Stir until well combined. Mixture will be much easier to work with. Spoon this mixture into the pie shell over the first pudding layer. STEP THREE: Drizzle the rest of the whipped topping on top of the pudding. Top with mini chips, if desired. Can be served immediately, or refrigerate to serve later. The best way to serve this no-bake chocolate pie is chilled, so make sure to let it set in the fridge for at least 2 hours before serving. If using a pre-made crust, be sure to keep the plastic packaging. It can be inverted and used to cover the pie for refrigerating or transporting. Use a large mixing bowl with the milk filling so it has plenty of space to combine well. This no-bake chocolate pudding pie recipe calls for a store bought Oreo pie crust. But you can make your own cookie pie crust if you have more time. To make a cookie crust you'll need: 1 1/2 cup finely ground cookie crumbs - use a food processor or pound them in a zip top bag with a rolling pin. 1/2 cup (one stick) melted butter 2 tablespoons granulated sugar or brown sugar (optional) Pinch salt (optional) An Oreo cookie crust is a delicious option for any chocolate pie. Mix the Oreo crumbs with the melted butter until well blended. Press the mixture into a pie dish and chill it in the refrigerator for at least 30 minutes before adding the filling. A graham cracker crust is another classic choice for a no-bake pie. You can use the classic flavor, cinnamon, or chocolate. Mix the graham cracker crumbs with the melted butter then press it into a pie pan. Chill it in the fridge for about 30 minutes before filling it. If you're feeling adventurous, you can also try using a cookie crust for your no-bake chocolate pie. Biscoff, shortbread, sugar cookies, and peanut butter cookies are all great choices. Mix the crumbs with melted butter until well combined. Press into your pie pan and chill for 30 minutes before adding the filling. Now that your no-bake chocolate pie is complete, it's time to add the finishing touches to make it look as good as it tastes. Here are some tips to help you achieve a beautiful and delicious dessert: This recipe calls for Cool Whip whipped topping. It's delicious, reliable, and holds up well if you need to make this pie ahead of time. If you want to make your own topping, try making my homemade Caramel Whipped Cream for a delicious alternative. It's made with heavy whipping cream and homemade caramel sauce! To add a touch of elegance to your no-bake chocolate pie, top it with chocolate shavings or chocolate curls. Use a potato peeler to shave thin curls off a Hershey's chocolate bar or a block of chocolate. You can also use a grater or a sharp knife to create different shapes and textures. Sprinkle the shavings over the whipped topping or use them to decorate the edges of the pie. This is my favorite way to decorate the pie because it's quick and easy. We like to use mini chocolate chips to top the pie, but you can use regular sized ones. You can try white chocolate chips, or even a combination. Another idea for topping your pie is to use some crushed cookie "dust". You can also sprinkle some of a toffee bar like the Heath or Skor. Or use a strainer to dust the pie with cocoa powder for a simple decoration. Can you make this pie ahead? Yes! You add the pudding mixture to the crust and top with whipped topping right before serving. No-bake chocolate pie should be stored covered in the refrigerator. You can place toothpicks in the whipped topping to hold up plastic wrap or foil. Pie will keep well for a couple days. After that it may start to separate and the crust will turn soggy. There are several ways to modify this no bake chocolate pie recipe to suit your preferences. Here are some ideas to get you started: Chocolate Peanut Butter Pie: If you can't decide between chocolate and peanut butter, why not have both? Make the chocolate pie as directed, but add a layer of peanut butter mixture on top before adding the whipped cream. You could also try swirling the peanut butter mixture into the chocolate pudding for a marbled effect. Pumpkin Pie: For a seasonal twist, try swapping out the chocolate pudding mix for pumpkin spice pudding mix. Add a layer of whipped cream and a sprinkle of cinnamon on top for a delicious fall dessert. Different Crusts: While the recipe calls for an Oreo crust, you can use any type of cookie or cracker you like. This Jello pudding pie is rich, silky smooth, and has just the most decadent chocolate flavor. The creamy filling blends perfectly with the crunchy, buttery crust, and it's so good you might just find yourself wanting to eat the whole thing on your own. Why? You'll Love This Chocolate Pudding Pie It's easy to make. This chocolate dessert is one of my go-to recipes to make during the holidays. I just love how simple it is to prepare, come together with easy-to-find ingredients. It tastes amazing. This is a luxuriously rich chocolate pie that will satisfy any chocolate craving. The pie filling is so good that you literally could just eat it with a spoon. On the buttery, tender pie crust, it creates one heck of a pie. Perfect for any occasion. This pie is amazing for birthday parties, holidays, or a family get together. It's great served alongside this no bake cheesecake with cool whip or this caramel cake. Those recipes help balance out all of the chocolate in this recipe has. Ingredients Needed Pudding: Instant Chocolate Pudding Mix, Milk: I used whole milk for a richer filling, but any works. Butter: Chocolate Chips: Sugar: Cocoa Powder: Cornstarch: Salt: Baked Pie Crust: Extra Chocolate Chips: for topping. By the way, if you end up with some extra ingredients after you make this recipe, you can put them to good use and make this no bake chocolate pie recipe or this fudge pie recipe. Pie Crust Options: For the pie crust, you can buy a frozen one in the supermarket and follow the instructions for baking it. Or, you can make a pie crust from scratch if that's more your style. When I go this route, I make the pie crust from the recipe below: With that said, if you want to skip having to bake a crust and make a completely no-bake chocolate pudding pie, you have two options. You can either buy a pre-made graham cracker crust or an Oreo pie crust. Both work great to make this instant pudding pie. How To Make Jello Pudding Pie Step 1: Preparing the Pie Crust So, the first thing you'll have to do is prepare the pie crust. If you have decided to use a frozen one, then start by baking it according to the package's instructions. Or, if you're making one from scratch, that's the first thing you'll want to do. Step 2: Preparing the Pie Filling Once the pie crust is baking, you can make the instant chocolate pudding filling. So, to do that you'll want to add the milk, butter, instant pudding, chocolate chips, sugar, baking powder, cornstarch, and salt to a pot set over medium-low heat. Then, continuously stir the chocolate pudding mixture until everything has melted and is combined. Step 3: Building the Chocolate Pudding Pie The last step for making this chocolate pie is pouring the filling over the pie crust. So, once the crust is ready you can pour the filling on top of it. Then top the pie with some chocolate curls, chocolate chips, or mini chocolate chips, and refrigerate it for about 3 hours or until it sets. Then, once it sets, slice the pie into 8 slices, serve it up about 8 slices, serve it up about 8 slices, serve it up about 8 slices, enjoy! Storage Instructions If you end up with leftovers in the pie dish with plastic wrap or just put the pie in an airtight container and store them in the fridge. Stored like this, they'll stay good for up to two days. To keep for longer, you can freeze the pie in a freezer-safe bag or container for up to 3 months. Just let it thaw before enjoying. More Pie Recipes Bake the pre-made pie crust according to the package's instructions. You can also use a graham cracker crust or Oreo crust as a no bake pie crust. Combine milk, butter, chocolate pudding, chocolate chips, sugar, baking powder, cornstarch, and salt in a pot and heat on the stovetop, stirring until everything's melted. Pour over the pie crust and top with chocolate chips. Refrigerate for 3 hours or until it sets. 8 1 serving: Amount Per Serving: Calories: 369Total Fat: 15gSaturated Fat: 8gTrans Fat: 0gUnsaturated Fat: 7gCholesterol: 16mgSodium: 348mgCarbohydrates: 55gFiber: 1gSugar: 42gProtein: 6g Today, I am happy to feature a fabulous recipe for Chocolate Pudding Pie. This recipe is courtesy of Beverly Wood Palomba from her Special Day Cooking: A Life Skills Cookbook and I thank her for giving me permission to share it here. Palomba finds that cooking with kids teaches them both cooking skills and life skills and her book is written especially for budding young cooks. The recipes in Special Day Cooking are in large type, and are formatted in consistent, easy-to-follow steps for all skill level. These recipes are great for children, those with learning disabilities, and those with autism or other special needs. The recipes are safe – needing only a microwave, toaster or blender and a plastic knife to cook, and sometimes no equipment at all – and can all be completed in one hour or less. Here is my affiliate link to the cookbook on Amazon. I agree that cooking with kids is a smart choice and a fun choice. This recipe for Chocolate Pudding Pie is a delicious, creamy treat. Because it calls for a simple instant chocolate pudding, it is nice and easy to make as well. This easy dessert recipe was first published on October 11, 2014. I updated this Jello pudding pie recipe a bit by adding to the recipe notes and the printable recipe card. I have republished this jello instant chocolate pudding pie recipe here to make it easy for my readers to find. In my house, it's a favorite summer pie because it is nice and cool. However, it is actually most popular with my readers as the perfect Thanksgiving pie. Makes 8 Pieces: Gather Ingredients 1 ready-made graham cracker pie crust 1 (5.9 ounces) instant chocolate pudding mix 2 1/2 cups whole milk Whipped topping Gather EquipmentPut a paper towel over your cooking area to catch spills. large mixing bowl 1 pie plate liquid measuring cup 1 whisk 1 rubber spatula Timer Plastic wrap Prepare Pie Crust1. Open the prepared graham cracker pie crust package.2. Gently lift the foil around the edge of the pie shell.3. Remove plastic cover.4. Gently press foil back down around edge of pie pan.5. Place pie crust with aluminum pie plate into your serving pie dish. Set aside.(This will make it easier to move your pie when it is filled with the heavier pudding. It will also keep cleanup simple.) Make Pudding1. Open a 5.9 ounce package of instant chocolate pudding mix.2. Pour the pudding mix into a large bowl.3. Measure 2 1/2 cups of milk in a liquid measuring cup. Add to pudding mix.4. Mix pudding filling with whisk for 2 minutes. (Set timer.) Make Pie1. Pour chocolate pudding filling into a prepared crust.2. Smooth the surface of the chocolate pudding evenly in pie crust with rubber spatula.3. Cover the pie with clear plastic wrap. Put in refrigerator for 1 hour or more to thicken. Decorate Pie1. Top each piece of chocolate pudding pie with a scoop of whipped topping before serving. If you prefer you can turn this into a JELLO cook and serve chocolate pudding pie recipe, by just using JELL-O cook and serve chocolate pudding instead of instant pudding. The primary difference is the that the cooked pudding requires a medium heat source while the instant pudding takes 2 minutes of whisking and 5 minutes of sitting before serving. Both pudding options taste great! The chocolate pudding pie ingredients list here calls for whipped topping. My grandmother LOVED her Cool Whip so I totally get that for a classic easy chocolate cream pie recipe with instant pudding. However, feel free to use fresh whipped cream in its place if heavy cream brings you as much happiness as it does me! If you are wondering if you can use fat-free milk with Jello instant pudding, the answer is yes, but of course it won't be as creamy and delicious! How much milk for Jello instant pudding pie? The 5.9 ounce box of pudding needs 2.5 cups of whole milk. The 3.4 oz box needs 2 cups. Feel free to go all out and top your Chocolate Pudding Pie slice with a maraschino cherry and chocolate shaving. You can take a chocolate bar and run a knife or vegetable peeler along the edge to make your chocolate curls. Alternatively, feel free to use cocoa powder for a more bitterness chocolate flavor. If you like the pudding nice and thick (you don't want the pudding to be runny) be sure to use whole milk, whisk the full two minutes, and refrigerate for at least a full hour. If you only have skim milk try using 1/4 cup less than is called for to help it thicken up better. Recipe Twist: One final twist to consider if you get bored of this Jello instant pudding pie recipe, is trying an oreo crust! You just need oreos, a food processor, and some melted butter to make your own Oreo cookie crust. I am huge on delicious chocolate desserts like this Jello instant pudding pie. This is the perfect dessert for any time of the year. I hope you enjoy making this easy chocolate pudding pie recipe with someone in your life. Try not to eat the entire pie in one sitting! Easy recipes like this are great for showing kids how to follow a recipe and cook. This is one of my favorite desserts because you get a lot of pleasure in learning to cook without much pressure. Do you like cooking with your kids? What is your favorite dish to make? Related Posts: Dark Chocolate Almond Bark 10 Benefits of Cooking With Kids Lemon Icebox Pie Recipe Share!7 Tweet Flipboard Threads Reader Interactions 1pk(3.9 oz.) JELL-O Chocolate Flavor Instant Pudding!1/2cup(s) milk1chocolate cookie crumb crust (6 oz.)2cup(s) of 2/3 of (8-oz. tub) thawed COOL WHIP Whipped Topping, divided 1/2 is a classic, and always a hit! Learn how easy it is to make Chocolate Jello Pudding Pie with a crunchy chocolate cookie crust and creamy whipped topping. Pin This Recipe For Later! You only need 5 ingredients to make the most delicious, chocolatey pudding pie! Instant Jell-O pudding mix blends with heavy cream to make a simple, decadent, no-bake pie filling. Add the filling to a pre-made chocolate crust, then cover the whole thing with Cool Whip and chocolate shavings. It's truly that simple, and you can make this pie in less than 10 minutes if you're focused! If you love rich and creamy desserts, you have to try my No Bake Peanut Butter Pie next. You can do so many things with a package of Jello Instant Pudding! Try these fun Pudding Shots, or Soft Chocolate Pudding Cookies, Extra Thick Pudding Pie. The trick to a really thick, rich chocolate pie is using heavy cream rather than whole milk to make the instant pudding. It's a simple and very effective way to make this yummy easy chocolate mousse pie. Simple Three Layer Pie - Desserts always seem much fancier when they include multiple layers! This pie has three delicious layers, and they don't take much effort at all. Decorate Your Way - I added whipped topping and milk chocolate shavings to the top of the pie, but you can also use chocolate chips, fresh whipped cream, or drizzled melted chocolate on top. Have fun with it! Easy to Make Ahead - Chill the pie in the refrigerator for up to 3 days before serving, or freeze it and serve it as a frozen or semi-frozen treat. Kids Love This Pie - Not only do little ones enjoy eating this creamy chocolate pie, but they can also help you make it. Since there's no heat or cooking involved, it's a safe recipe for even the youngest cooks to help with. Just 5 ingredients are needed to make a Chocolate Pie that the entire family will go crazy for! Complete list of ingredients and amounts can be found in the recipe card below. Chocolate Crust - I'm using a store-bought Oreo Crust to build my simple Jello Pudding Pie. You can also look for chocolate graham cracker crust, or even a traditional graham cracker crust if you like. Chocolate Instant Pudding Mix - You should use 2 regular boxes (3.9-ounce size) of Jello Instant Chocolate Pudding to make this pie. The larger size boxes are 5.9 ounces, and won't be quite enough. Be sure to use instant pudding, not the cook-and-serve type. Heavy Whipping Cream - This high-fat dairy product is key to giving our no-bake pie a thick consistency. Whipped topping - Cool Whip or a store brand equivalent is the topping for this simple dessert. We'll also mix some of it in with the thickened pudding to get the perfect filling consistency. I like the traditional style Cool Whip, but you can use the lighter varieties here to reduce the fat or sugar a bit. Extra Chocolate - Use a chocolate bar that you've chopped or shaved to decorate the pie. You can also use chocolate chips or a drizzle of fudge sauce as a pie topping. Mix Pudding: In a large bowl, combine the heavy whipping cream with chocolate pudding and mix with a hand mixer until thickened (it should be very thick) if needed add a splash of milk to thin it out. Add half of the whipped topping and fold it in with a spatula until combined. Fill Pie Crust: Transfer the chocolate pudding mixture to the prepared chocolate cookie crust and smooth out with a spatula. Top and Decorate: Add the rest of the whipped topping and gently spread it over the chocolate layer. Decorate as you like with chopped or shaved chocolate. Chill: You can serve this right away, but it's best if chilled for at least an hour first. A pre-made chocolate crust makes this recipe super simple, but if you'd like to make your own Oreo crust, check out how I do in my Oreo Pie recipe. Plan Ahead: It's best to make this pie at least a few hours before you plan to eat it. This gives the pudding a chance to set up extra firm and will make it easier to slice and serve. Get Clean Slices. The biggest tip I have about cutting clean slices from no-bake pies is to clean your knife between every cut. Keep some warm water and paper towels nearby to make this simple. Make Two! It's just as easy to make two chocolate pudding pies as it is to make one. If you're bringing this dessert to a party or holiday dinner, be sure to have enough for everyone. Cover the pie with plastic wrap, or the lid that may have come with your pre-made crust. Keep this no-bake dessert in the refrigerator until you're ready to serve it. You can store leftovers in the fridge for 2-3 days. This easy no-bake pie is welcome at just about any occasion. Serve it as dessert on Thanksgiving or Christmas, or add it to your Summer BBQ menu. Can you freeze Jello Pudding Pie? Yes! This pie freezes very well. Wrap the whole pie tightly with plastic wrap in multiple layers to keep air out. You can freeze this for up to 1 month. You can enjoy the pie frozen, or allow it to thaw in the refrigerator first. Can you make Jello Pudding Pie with fat free milk? If you tried to use low-fat or fat-free milk in place of the heavy cream in this recipe you'd end up with chocolate Jello pudding that is thin and runny. Use heavy cream to get a thick pudding pie that will hold up to slicing. Is there gelatin in Jello Pudding? Most of the flavors of Jello-O instant pudding do contain gelatin. To my knowledge, only the vanilla, banana cream, pistachio, and lemon flavors are considered vegan. Can I make this recipe dairy free? Jello Instant Pudding will not set properly using non-dairy milk such as almond or coconut milk. In order to make a dairy-free chocolate pudding pie, you would need to follow a recipe that makes the chocolate filling from scratch. Can I use whipped cream instead of cool whip on Jello Pudding Pie? If you'd prefer to top the pie with fresh whipped cream you can, just don't do it until right before you are serving. Whipped cream isn't as stable as whipped topping, so it will melt if done ahead of time. Jello Pudding Pie is so easy to make! Save this recipe for the next time you want to make a delicious dessert without a lot of fuss. Pin it for more people to enjoy too! Did you make this? Be sure to leave a review below and tag me on Facebook, Instagram, or Pinterest! It's so easy to make a classic Chocolate Jello Pudding Pie with a crunchy chocolate cookie crust and creamy whipped topping. It's so easy to make a classic Chocolate Jello Pudding Pie with a crunchy chocolate cookie crust and creamy whipped topping. In a bowl, combine the heavy whipping cream with chocolate pudding and mix with a hand mixer until thickened (mixture will be very thick) if needed add a splash of milk to thin it out.Add half (8 ounces) of the whipped topping and fold it in with a spatula until combined.Transfer the pudding mixture to the chocolate crust, and smooth out the top with a spatula. Top with the remaining whipped topping and chill until you're ready to serve.Decorate with chocolate chips or chocolate shavings if desired. Be sure to use instant pudding, not the cook-and-serve type. You can top the pie with fresh whipped cream if you like, but be sure to add it just before serving, otherwise, it may melt. Using a pre-made crust is a great shortcut, but you can also make your own Oreo or graham cracker crust for this pie. To Store: Keep this pie refrigerated and covered. It can be stored this way for up to 2 days. To Freeze: Wrap the pie very well and store it in the freezer for up to 1 month. Allow it to thaw in the refrigerator before serving, or enjoy it as a frozen dessert. Calories: 389kcal. Carbohydrates: 17g, Protein: 4g, Fat: 35g, Saturated Fat: 22g, Polysaturated Fat: 2g, Monounsaturated Fat: 9g, Trans Fat: 1g, Cholesterol: 110mg, Sodium: 69mg, Potassium: 147mg, Fiber: 1g, Sugar: 12g, Vitamin A: 141IU, Vitamin C: 1mg, Calcium: 120mg, Iron: 1mg This website provides approximate nutrition information for convenience and as a courtesy only. Nutrition data is gathered primarily from the USDA Food Composition Database, whenever available, or otherwise other online calculators. © 2016 Sunny Kitchen One of my favorite things to do for family functions is make a dessert, like this Jello Pudding Pie. We love a good no bake Chocolate Pudding Pie any time of year! However, I don't always have time to bake, and let's face it sometimes it's just too hot in Miami to sweat over a hot oven before dinner or a family gathering! That's where Jello pudding recipes come in handy, like this chocolate pudding Jello pie! Please note that we revised this chocolate pie using Jello pudding recipe with new pie ingredients recently, and updated the jello chocolate pudding pie recipe a little bit too! Chocolate Pudding Pie is the easiest dessert to make, anytime you want something sweet and only have a few things in the house! This Jello Pudding Pie is one of the easiest desserts ever! We love making this Jello Pudding Pie recipe 5.9 oz box - that's right, the main ingredient is a box of instant Jello Chocolate Pudding - and make sure that you get the right size for this chocolate pudding pie graham cracker crust recipe, it's 9 oz! I've made this mistake before and bought the wrong size and it did NOT make for a great chocolate pudding Jello pie! Ever since I was a little girl, my family has used COOL WHIP Whipped Topping to make desserts like Jello Pudding Pie more special. My mom used to add COOL WHIP to our pudding and JELLO to give them a little something extra, and that evolved into one of our favorite family desserts...Jello Pudding Pie! If you love this No Bake Jello Pudding Pie recipe, check out some of our other recent recipes, like our Lemon Pie with Condensed Milk! How to Make this Easy Jello Pudding Pie Recipe This chocolate pudding pie with Jello pudding couldn't be easier to make! It's a family favorite dessert for us, especially during the hot and humid summer months! 2.5 cups of cold milk - You can use any kind of milk, even a plant based like almond milk if you like! 5 heaping tablespoons COOL WHIP Whipped Topping, thawed 1 large package instant chocolate pudding - the 5.9 oz chocolate pudding package labeled as "Family Size" - you can buy it here on Amazon for just \$1.78! 1 (9 oz) graham crust pie crust Make sure that you have all of your food preparation equipment before getting started! First, mix the JELLO chocolate pudding with 2.5 cups milk in a large bowl until it begins to thicken. Then spoon a small amount of the prepared instant chocolate pudding into the graham cracker crust until there is about a one inch thick layer covering the bottom of the pie crust. Next, add 5 heaping tablespoons of the COOL WHIP Whipped Topping to the remaining prepared chocolate pudding mixture, and mix it together well. Then pour this JELLO pudding pie mixture with the whipped topping to the bottom layer of your pie crust. Now, Go ahead and pop that Jello Pudding Pie into your fridge to harden up. Right before you serve your Jello Pudding Pie, top it off with an additional layer of COOL WHIP Whipped Topping! Do you see how easy that is?! TOP TIP FOR THE BEST JELLO CHOCOLATE PUDDING PIE: You can add shaved chocolate curls to the top of your Jello Pudding Pie, or dust it with a little bit of cocoa powder if you want to jazz it up! If you love this Jello Pudding Pie recipe as much as we do, please leave me a 5-star review below and help me share this recipe on Facebook, Twitter and Pinterest! If you do make this NO Bake Jello Pudding Pie Recipe, I hope you'll share that you tried it on Pinterest! I love it SO MUCH when readers share their feedback! If you love this jello pudding chocolate pie, then check out these easy dessert recipes that I have shared over the years that are just as easy as our JELLO Pudding Pie, like our Chocolate Caramel Pretzel Bark Recipe! I think you will love them all, especially our Maple Bacon and Dark Chocolate Braid Dessert Recipe! I know that many people still like to print out recipes and keep them in a recipe binder, or simply have the printed recipe sitting in front of them when it comes time to cook! You can also email this recipe! Jennifer If you love easy no bake dessert recipes, this Jello Pudding Pie is the BEST Chocolate Pudding Pie recipe with a 5.9 oz Jello and Cool Whip! Print Recipe Pin Recipe Save RecipesSaved! 2.5 cups milk½ tablespoon COOL WHIP Whipped Topping heaping tablespoons ,thawed5.9 oz chocolate pudding package of instant 9 oz graham crust pie crust Mix pudding with 2.5 cups milk in large bowl until it begins to thicken.Spoon a small amount of pudding into the graham crust until there is about a one inch thick layer covering the bottom.Add 5 heaping tablespoons COOL WHIP Whipped Topping to the remaining pudding mixture, and blend well.Then add it to your pie crust.Top with an additional layer of COOL WHIP Whipped Topping!Allow it to chill in the fridge for at least 2-4 hours. Serving: 1gCalories: 289kcalCarbohydrates: 43gProtein: 5gFat: 11gSaturated Fat: 3gPolysaturated Fat: 6gCholesterol: 10mgSodium: 480mgFiber: 1gSugar: 24gVitamin A: 129IUCalcium: 102mgIron: 1mg Photo credit: Depositphotos How much milk do you use for 2 boxes of pudding? To make deep-dish pie, combine two packages of 3.4 ounces each of pudding with 3-1/2 cups of milk. How do I make my instant pudding thicker for pie? To achieve a thicker consistency when making instant pudding for pie, consider using heavy cream instead of milk. Not only will this result in a thicker texture, but it will also enhance the flavor. However, be cautious as using only heavy cream may result in an excessively thick texture. How much milk do you add to instant pudding mix? Instructions for making pudding: In a bowl, combine 2 cups of cold milk with the pudding mix and whisk for 2 minutes. The pudding will reach a soft-set consistency within 5 minutes. This recipe yields 4 servings, each serving being 1/2 cup in size. How do you make boxed pudding mix better? Add in chopped nuts, chocolate chips, or baking spices such as cinnamon or freshly grated nutmeg. Prepare to see people coming back for seconds! Additionally, you can opt for sprinkles as a delightful topping. They add an extra element of fun to any dish! This is just a simple view following directions on the box of Jell-O Cooked Chocolate Pudding Duration: 5:17