(NO-BAKE) S'MORES CHOCOLATE PIE

CHILL 4+ HRS

Graham-style crust • Silky chocolate pudding • Toasted meringue

Recipe from **A Bright Moment Co.** · abrightmoment.com
https://abrightmoment.com/recipe_print/no-bake-smores-chocolate-pie

PREP	COOK	CHILL	PAN
20 mins	**10 mins**	**4 hrs to overnight**	**8" or 9" pie dish**

> ***"No-bake":*** The filling is cooked on the stove and never goes in the oven. Only the crust gets a quick 10-minute bake.

Ingredients

CRUST

- **8 oz** Simple Mills Honey Cinnamon Sweet Thins (about 2 boxes)
- **6 tbsp** melted butter

CHOCOLATE FILLING

- **½ cup** granulated sugar
- **¼ cup** cornstarch
- **¼ cup** unsweetened cocoa powder
- **¼ tsp** fine sea salt
- **2 cups** whole milk
- **1 cup** heavy cream
- **3 oz** dark chocolate, chopped
- **3 oz** milk chocolate, chopped
- **2 tbsp** unsalted butter, softened
- **2 tsp** espresso powder *(optional)*
- **2 tsp** vanilla extract

MERINGUE

- **4 large** egg whites, room temp
- **1 cup** granulated sugar
- **⅛ tsp** fine sea salt
- **1 tsp** vanilla bean paste

Instructions

CRUST

1. Heat the oven to 350°F and butter an 8" or 9" pie dish.
2. Pulse the Sweet Thins to fine crumbs in a food processor, then pulse in the melted butter. Press evenly over the bottom and up the sides of the dish.
3. Bake on the middle rack 8–10 minutes, until golden. Cool at least 10 minutes.

CHOCOLATE FILLING

4. In a heavy-bottomed saucepan, whisk the sugar, cornstarch, cocoa, and salt. Whisk in ½ cup of the milk until mostly smooth.
5. Set over medium heat and gradually whisk in the rest of the milk and the cream. Keep whisking 8–10 minutes, until it thickens and small bubbles appear.
6. Off the heat, stir in the butter, both chocolates, vanilla, and espresso powder (if using) until smooth.
7. Pour into the crust and smooth the top. Cover and refrigerate at least 4 hours or overnight.

MERINGUE

8. Bring a few inches of water to a boil in a saucepan. In a bowl wider than the pan, combine the egg whites, sugar, and salt. Set it over the water and whisk constantly until the sugar fully dissolves and the mix looks like simple syrup.
9. Move it straight to a stand mixer with the whisk and beat to stiff peaks, 8–10 minutes. Fold in the vanilla bean paste.
10. Spoon over the chilled pie and toast with a kitchen torch. Garnish with orange zest and chocolate curls, if you like.