

Delicious Chocolate Pudding Pie

<https://moneysmartfamily.com/money-saving-tips/pie-recipes-family-favorites/#pudding>



This is such a simple recipe and it is absolutely devoured every time we serve it. The graham cracker crust is delicious and . . . well, you really can't ruin chocolate pudding.

Graham Cracker Crust Ingredients:

1 1/2 Cups crushed Graham Crackers
(about 18 squares)
1/3 to 1/2 Cup melted margarine or butter
3 TBS Sugar

Directions for Graham Cracker Crust:

Mix ingredients in a bowl until moist. Press into a pie tin with the bottom of a spoon and bake for 10 minutes at 350 degrees.

Pie Filling:

Mix 5 oz. box of chocolate pudding with 3 Cups of milk (whole or 2 percent work best). Cook on medium heat until it comes to a full boil. Cool for five minutes, stirring twice.
Pour into 9-inch Graham Cracker crust
Refrigerate at least three hours until set. Store in refrigerator (if there is any room left – highly unlikely this time of year).