

## Pecan Pie Lasagna - The Ultimate No-Bake Dessert for Fall & Beyond

Pecan Pie Lasagna - A No-Bake Delight for Every Occasion



**TIME**  
**20 min**

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**ChefManiac**

### INGREDIENTS

- 1 cup chopped pecans
- 1 package of graham crackers
- 8 oz cream cheese, softened
- 1 cup powdered sugar
- 1 cup whipped topping
- 1 cup caramel sauce
- 1 cup chocolate chips (optional)

### DIRECTIONS

1. In a mixing bowl, beat the softened cream cheese and powdered sugar until smooth and creamy.
2. Fold in the whipped topping until well combined.
3. In a 9x13 inch dish, layer graham crackers at the bottom, followed by half of the cream cheese mixture.
4. Sprinkle half of the chopped pecans over the cream cheese layer, then drizzle with caramel sauce.
5. Repeat the layers: graham crackers, remaining cream cheese mixture, pecans, and caramel sauce.
6. If desired, top with chocolate chips for an extra layer of flavor.
7. Cover and refrigerate for at least 4 hours or overnight to allow the flavors to meld.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/pecan-pie-lasagna-the-ultimate-no-bake-dessert-for-fall-beyond/>