

This Coconut Cream Dessert Is My Go-To No-Bake Treat-Luscious, Light, and Always a Crowd Favorite

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TIME
20 min

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SOURCE
ChefManiac

INGREDIENTS

- 1 can (13.5 oz) coconut milk
- 1 cup heavy cream
- 1/2 cup powdered sugar
- 1 teaspoon vanilla extract
- 1 cup shredded coconut (sweetened or unsweetened)
- 1 package (8 oz) cream cheese, softened
- 1 pre-made graham cracker crust

DIRECTIONS

1. In a large mixing bowl, beat the softened cream cheese until smooth.
2. Add the coconut milk, heavy cream, powdered sugar, and vanilla extract. Mix until well combined and creamy.
3. Fold in the shredded coconut gently, ensuring it's evenly distributed throughout the mixture.
4. Pour the mixture into the pre-made graham cracker crust, smoothing the top with a spatula.
5. Cover with plastic wrap and refrigerate for at least 4 hours, or until set.
6. Before serving, garnish with additional shredded coconut or whipped cream if desired.

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

Original recipe: <https://chefmaniac.com/this-coconut-cream-dessert-is-my-go-to-no-bake-treat-luscious-light-and-always-a-crowd-favorite/>