

Granny's Million Dollar Pie - A Creamy No-Bake Southern Classic

Some desserts are more than just recipes-they're memories.



TIME
10 min

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INGREDIENTS

- 2 graham cracker crusts
- 1 can sweetened condensed milk
- ... cup lemon juice
- 1 small can Angel Flake coconut
- 1 (13 oz) can crushed pineapple, well-drained
- 1 cup chopped pecans
- 1 (13 oz) tub Cool Whip, thawed

DIRECTIONS

- 1.** Mix the Filling Base: In a large bowl, combine the sweetened condensed milk and lemon juice. Stir until smooth and thickened slightly.
- 2.** Add the Good Stuff: Fold in the shredded coconut, drained crushed pineapple, and chopped pecans.
- 3.** Fold in Cool Whip: Gently fold in the Cool Whip until the mixture is light and evenly blended. Be careful not to overmix-you want to keep it airy.
- 4.** Fill the Crusts: Divide the mixture evenly between the two graham cracker crusts, smoothing the tops with a spatula.
- 5.** Chill: Cover with plastic wrap and refrigerate for at least 4 hours, or until set. Overnight is even better.
- 6.** Serve: Slice, serve cold, and garnish with extra pecans or whipped cream if you'd like.

SWAPS & NOTES

Crust options : Use a homemade graham crust or swap in shortbread for a twist.

Cool Whip substitute : Stabilized whipped cream works too-just make sure it holds its shape.

Toasted pecans elevate the flavor with a warm, nutty crunch.

TIPS FOR SUCCESS

Drain the pineapple well so the filling doesn't become watery.

Let the pie chill thoroughly -this helps it set into clean, creamy slices.

Don't skip the lemon juice -it balances the sweetness and helps thicken the condensed milk.

