

## The Best No-Bake Pecan Dessert with Cream Cheese and Crunchy Layers

No-Bake Pecan Cream Cheese Dessert ??



**TIME**  
**3 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

For the Crust Layer:

1 1/2 cups graham cracker crumbs

1/3 cup granulated sugar

1/2 cup unsalted butter, melted

For the Cream Cheese Layer:

8 oz cream cheese, softened

1 cup powdered sugar

1 tsp vanilla extract

1 cup whipped topping (Cool Whip), thawed

For the Pecan Filling Layer:

1 cup packed brown sugar

1/2 cup light corn syrup

1/2 cup unsalted butter

2 eggs, lightly beaten

1 1/2 cups chopped pecans

### DIRECTIONS

1. **Make the Crust::** In a medium bowl, mix graham cracker crumbs, sugar, and melted butter. Press firmly into the bottom of a 9x9-inch pan. Chill in the fridge while preparing the next layer.
2. **Make the Cream Cheese Layer::** Beat softened cream cheese until smooth. Add powdered sugar and vanilla; mix until combined. Fold in whipped topping gently until light and fluffy. Spread evenly over the chilled crust and return to the fridge.
3. **Prepare the Pecan Filling::** In a saucepan over medium heat, combine brown sugar, corn syrup, and butter. Stir until melted and combined. Remove from heat and slowly whisk in the beaten eggs and vanilla. Return to heat and cook for 2-3 minutes, stirring constantly, until slightly thickened. Fold in chopped pecans.
4. **Cool & Layer::** Let the pecan filling cool slightly, then spoon it evenly over the cream cheese layer. Chill the dessert for at least 4 hours, or overnight for best results.
5. **Slice & Serve::** Cut into squares and serve chilled. Garnish with a dollop of whipped topping or a whole pecan on each square if desired.

### SWAPS & NOTES

& Swaps Use crushed vanilla wafers or gingersnaps instead of graham crackers for a twist.

Maple syrup can replace corn syrup in a pinch (note: it may change consistency).

Make it gluten-free: Use gluten-free graham crackers and check all packaged ingredients.

Add a pinch of sea salt to the pecan filling or use salted butter.

## TIPS FOR SUCCESS

Chill each layer before adding the next for clean, defined layers.

Use parchment paper to easily lift the bars from the pan.

Don't skip cooling the pecan topping -too hot and it'll melt the cream layer.

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

Original recipe: <https://chefmaniac.com/the-best-no-bake-pecan-dessert-with-cream-cheese-and-crunchy-layers/>