

This Million Dollar Pie Is My Favorite Retro Treat with Pineapple & Coconut

This pie lives up to its name-it's rich, cool, and bursting with tropical flavor. It's also



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20 min

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INGREDIENTS

For the Crust:

1½ cups crushed vanilla wafer cookies (or graham crackers)

2 tablespoons brown sugar

6 tablespoons salted butter, melted

For the Filling:

1 (14 oz) can sweetened condensed milk

... cup freshly squeezed lime juice (about 2 limes)

1 (8 oz) can crushed pineapple, well-drained

1/3 cup toasted sweetened coconut flakes

½ cup chopped toasted walnuts or pecans

1 (8 oz) tub whipped topping, thawed

½ teaspoon pure coconut extract (optional)

For the Toppings:

Extra whipped topping or homemade whipped cream

Toasted coconut flakes

Chopped walnuts or pecans

Fresh pineapple slices or maraschino cherries

Ingredient Swaps & Notes:

Cookies: Graham crackers or shortbread work if you don't have vanilla wafers.

Lime Juice: Swap for lemon juice for a slightly different citrus bite.

Nuts: Use almonds or macadamia nuts for a Hawaiian-inspired version.

Extra Twist: A splash of rum extract adds tropical

depth.

Step-by-Step Instructions:

1. Make the Crust:
2. Mix the Filling:
3. Fold in Whipped Topping:
4. Assemble & Chill:
5. Decorate & Serve:

Tips for Success:

Drain the pineapple well-extra moisture can prevent the pie from setting properly.

Don't skip the chill-this pie needs time in the fridge to firm up.

Toast your coconut and nuts for deeper flavor and better texture.

Want a shortcut? Use a pre-made graham cracker crust.

Serving Suggestions & Pairings:

Grasshopper Pie

DIRECTIONS

1. **Make the Crust:** In a medium bowl, combine crushed vanilla wafers and brown sugar. Stir in melted butter until the mixture looks like wet sand. Press evenly into a 9-inch pie pan and chill for 15-20 minutes to firm up.
2. **Mix the Filling:** In a large bowl, whisk together sweetened condensed milk and lime juice until thickened. Gently fold in the crushed pineapple, toasted coconut flakes, and chopped nuts.
3. **Fold in Whipped Topping:** Carefully fold in the thawed whipped topping until the mixture is smooth and airy. Add coconut extract if using.
4. **Assemble & Chill:** Pour the filling into the chilled crust and smooth the top with a spatula. Cover and refrigerate for at least 4 hours, preferably overnight, until fully set.
5. **Decorate & Serve:** Top with more whipped topping, toasted coconut, nuts, and a few cherries or pineapple slices. Slice and serve chilled!
6. **Tips for Success:** Drain the pineapple well-extra moisture can prevent the pie from setting properly.
7. **Don't skip the chill-**this pie needs time in the fridge to firm up.
8. **Toast your coconut and nuts** for deeper flavor and better texture.
9. **Want a shortcut?** Use a pre-made graham cracker crust.
10. **Serving Suggestions & Pairings:** Serve Million Dollar Pie with a refreshing drink like iced tea or something fruity and fizzy. For an all-out no-bake dessert spread, pair it with:

11. Grasshopper : Pie
12. No-Bake : Oreo Cream Pie
13. Edible : Cookie Dough
14. Brownie : Batter Dip
15. Ice : Cream Sandwich Cake
16. Storage & Leftovers: Refrigerator: Store covered for up to 5 days.
17. Freezer: Freeze whole or in slices for up to 2 months. Thaw in the fridge before serving.
18. Tip: To make clean slices, run a sharp knife under hot water between cuts.
19. More Recipes You'll Love: Grasshopper Pie
20. Final Thoughts: Million Dollar Pie is a retro dessert that's stood the test of time for a reason. It's cool, creamy, a little tangy, a little tropical-and ridiculously easy. If you're looking for a no-bake dessert that will have people begging for the recipe, this is it.
21. Have you made this pie? Drop a comment below or tag @ChefManiac so we can see your creation! For more no-bake treats and Southern favorites, don't forget to follow and subscribe.

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/this-million-dollar-pie-is-my-favorite-retro-treat-with-pineapple-coconut/>