

Caramel Pecan Cream Pie - Easy, Dreamy, and Totally Addictive

Caramel Pecan Delight Pie (No-Bake Recipe Everyone Will Love)



TIME
15 min

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INGREDIENTS

2 cups rough chopped pecans
2 cups flaked coconut (optional) - adds extra texture and sweetness
1 stick butter
8 oz cream cheese, softened
14 oz can sweetened condensed milk
16 oz Cool Whip
1 jar caramel ice cream topping
2 graham cracker crusts (store-bought) - for speed and simplicity

DIRECTIONS

- 1.** Toast the Pecan and Coconut Mixture: In a skillet, melt the butter over medium heat. Add chopped pecans and flaked coconut (if using). Stir frequently until golden and fragrant. Set aside to cool.
- 2.** Create the Cream Filling: Using an electric mixer, beat softened cream cheese until smooth. Add sweetened condensed milk and fold in Cool Whip until the mixture is light and airy.
- 3.** Assemble the Pies: Divide the cream mixture evenly between the two graham cracker crusts. Use a spatula to smooth the tops.
- 4.** Top It Off: Generously sprinkle the cooled pecan/coconut topping over each pie. Spread evenly to cover the surface.
- 5.** Caramel Drizzle Magic: Drizzle caramel topping over the entire surface of both pies. Don't be shy-let it run down the sides a bit for a dramatic finish.
- 6.** Chill or Freeze: Refrigerate for at least 4 hours, or freeze for a firmer texture. For clean, beautiful slices, freezing works best.
- 7.** Serve & Savor: Slice and serve with an extra dollop of Cool Whip if desired. Don't forget to savor every bite!

SWAPS & NOTES

Coconut-Free Option : Don't like coconut?
Leave it out-this pie is still amazing with just pecans.

Homemade Crust : Want to elevate it?
Swap store-bought crusts for a homemade graham or even a crushed pretzel base for a sweet-salty vibe.

TIPS FOR SUCCESS

Chop the pecans roughly for a nice bite.

Too fine, and they get lost in the texture.

Chill before cutting - a minimum of 4 hours, but overnight or freezing is ideal.

Use a hot knife for slicing (dip in warm water, then wipe clean between cuts) for neat presentation.

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

Original recipe: <https://chefmaniac.com/caramel-pecan-cream-pie-easy-dreamy-and-totally-addictive/>