

## Pineapple Coconut Cream Pie - No-Bake, Tropical, and Easy

Pineapple Coconut Cream Pie ??



**TIME**  
**20 min**

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**ChefManiac**

### INGREDIENTS

For the Crust:

1½ cups crushed vanilla wafer cookies (or graham crackers)

2 Tbsp brown sugar

6 Tbsp 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

¾ cup chopped toasted walnuts or pecans

1 (8 oz) tub whipped topping, thawed

¾ tsp 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

### DIRECTIONS

1. **Make the Crust:** In a bowl, combine crushed cookies and brown sugar. Stir in melted butter until the mixture resembles wet sand.
2. Press firmly into the bottom and sides of a 9-inch pie dish. Chill in the refrigerator for 15-20 minutes while you prepare the filling.
3. **Make the Filling:** In a large bowl, whisk together sweetened condensed milk and lime juice until slightly thickened.
4. Gently fold in the pineapple, coconut flakes, and toasted nuts.
5. Fold in the whipped topping and coconut extract (if using) until smooth and fluffy.
6. **Assemble & Chill:** Pour the filling into the chilled crust and smooth the top.
7. Refrigerate for at least 4 hours, or overnight, to fully set.
8. **Decorate & Serve:** Top with extra whipped topping, toasted coconut, chopped nuts, and a cherry or pineapple slice for that classic retro vibe.
9. Slice, serve chilled, and enjoy every creamy bite!

### TIPS FOR SUCCESS

Drain the pineapple well to prevent a runny filling.

Toasting the coconut and nuts brings out deeper flavor and a lovely crunch.

Chill overnight for the cleanest slices and best flavor.

Swap lemon juice for lime or add rum extract for a piña colada twist.

