

Millionaire Pie - A No-Bake Dessert That Tastes Like a Million Bucks

Millionaire Pie - The Creamy No-Bake Dessert Everyone Will Love



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ChefManiac

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INGREDIENTS

- 1 (8-ounce) package cream cheese, softened
- 1 (14-ounce) can sweetened condensed milk
- 1 (12-ounce) container frozen whipped topping, thawed
- 1 (20-ounce) can crushed pineapple, drained
- 1/2 cup chopped pecans
- 1 (9-inch) prepared graham cracker crust

DIRECTIONS

1. Blend Cream Cheese and Condensed Milk: In a large bowl, beat softened cream cheese with sweetened condensed milk until completely smooth.
2. Fold in Whipped Topping: Gently fold the thawed whipped topping into the cream cheese mixture until fully incorporated.
3. Add Pineapple and Pecans: Stir in the drained crushed pineapple and chopped pecans. Mix until evenly combined.
4. Fill the Pie Crust: Pour the mixture into the graham cracker crust. Smooth the top with a spatula.
5. Chill to Set: Refrigerate for 3-4 hours until firm and sliceable.
6. Serve: Serve chilled. Garnish with extra pecans or cherries if desired. Pure delight in every bite!

TIPS FOR SUCCESS

Drain the Pineapple Well : Excess liquid can make the pie too runny.

Use a Deep-Dish Crust : This filling is generous!

Let It Chill Completely : The texture improves after a few hours in the fridge.

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