

## Strawberry Icebox Pie - A No-Bake Summer Dessert That's Berry Delicious

Strawberry Icebox Pie - The Perfect No-Bake Treat for Summer Bliss



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### INGREDIENTS

1 graham cracker crust (store-bought or homemade)

1 can Eagle Brand sweetened condensed milk

1 regular-size container Cool Whip (thawed)

1 can strawberry pie filling or 1 cup fresh diced strawberries + 1/4 cup sugar

3 1/2 teaspoons dry strawberry Jello

1/4 cup lemon juice

How to Make Strawberry Icebox Pie:

1 Mix the Base:

2 Add Flavor & Structure:

3 Fold in the Fruit:

4 Assemble & Chill:

5 Garnish & Serve:

Tips for Best Results:

Chill overnight for an even firmer set and deeper flavor.

Use fresh strawberries in peak season for brightness and texture.

Make it ahead - this pie holds beautifully in the fridge for up to 3 days.

Boost the berry - swirl in a bit of strawberry jam or add a layer of pie filling on top before chilling.

Perfect Pairings:

A cold glass of Blueberry Lemonade

Fresh mint sprigs for garnish

A side of No-Bake Oreo Cream Pie for a dessert duo

Ice Cream Sandwich Cake

Grasshopper Pie

Pumpkin Delight - yep, pumpkin works year-round when it's no-bake!

Storage Tips:

Refrigerate: Cover and keep in the fridge for up to 3 days.

Freeze: For a firmer, sliceable pie (and longer storage), freeze for up to 1 month and thaw slightly before serving.

No soggy crust: Store in a well-sealed container to keep the crust crisp.

More No-Bake Desserts You'll Love:

Pumpkin Delight

Easy Ice Cream Sandwich Cake

Final Thoughts:

## DIRECTIONS

1. **Mix the Base:** In a large bowl, combine the condensed milk and Cool Whip. Stir by hand until the mixture is smooth and fluffy.
2. **Add Flavor & Structure:** Sprinkle in the dry strawberry Jello, mixing thoroughly to dissolve the powder. Add lemon juice and continue mixing until the mixture thickens and becomes light and airy.
3. **Fold in the Fruit:** Gently fold in the strawberry pie filling or sugared fresh strawberries, distributing the fruit evenly throughout the creamy base.
4. **Assemble & Chill:** Spoon the filling into the graham cracker crust, smoothing the top with a spatula. Cover and refrigerate for at least 2 hours, or until fully set.
5. **Garnish & Serve:** Before serving, top with fresh strawberry slices for a beautiful, juicy finish.
6. **Tips for Best Results:** Chill overnight for an even firmer set and deeper flavor.
7. **Use fresh strawberries in peak season** for brightness and texture.
8. **Make it ahead** - this pie holds beautifully in the fridge for up to 3 days.
9. **Boost the berry** - swirl in a bit of strawberry jam or add a layer of pie filling on top before chilling.
10. **Perfect Pairings:** Cool, creamy, and fruity, this pie is best served with:
11. A cold glass of : Blueberry Lemonade
12. Fresh mint sprigs for garnish
13. A side of : No-Bake Oreo Cream Pie for a dessert duo

14. Hosting a summer BBQ or potluck? Add in:
15. Ice : Cream Sandwich Cake
16. Grasshopper : Pie
17. Pumpkin : Delight - yep, pumpkin works year-round when it's no-bake!
18. Storage Tips: Refrigerate: Cover and keep in the fridge for up to 3 days.
19. Freeze: For a firmer, sliceable pie (and longer storage), freeze for up to 1 month and thaw slightly before serving.
20. No soggy crust: Store in a well-sealed container to keep the crust crisp.
21. More No-Bake Desserts You'll Love: Grasshopper Pie
22. Pumpkin : Delight
23. Easy : Ice Cream Sandwich Cake
24. Final Thoughts: When it's too hot to turn on the oven-or you just want a dessert that's as effortless as it is impressive-this Strawberry Icebox Pie delivers. It's sweet, tangy, creamy, and sure to win hearts at first bite.
25. If you give this recipe a try, I'd love to hear about it. Leave a comment or tag @chefmaniac on social to show off your beautiful berry pie! ???

**More recipes: ChefManiac.com**

Original recipe: <https://chefmaniac.com/strawberry-icebox-pie-a-no-bake-summer-dessert-thats-berry-delicious/>