

Caramel Pecan Delight Pie - A No-Bake Dessert That Melts in Your Mouth

Caramel Pecan Delight Pie - A No-Bake Slice of Sweet Heaven



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INGREDIENTS

For the Pie:

- 2 cups chopped pecans
- 2 cups flaked coconut (optional)
- 1 stick butter
- 8 oz cream cheese, softened
- 14 oz sweetened condensed milk
- 16 oz Cool Whip
- 1 jar caramel ice cream topping
- 2 graham cracker crusts (store-bought)

DIRECTIONS

1. Toast the Pecan and Coconut Mixture: In a skillet over medium heat, melt the butter.
2. Add chopped pecans and coconut (if using).
3. Stir frequently and toast until golden and fragrant.
4. Set aside to cool completely.
5. Make the Creamy Filling: In a large bowl, beat the softened cream cheese until smooth.
6. Add sweetened condensed milk and mix until fully combined.
7. Fold in the : Cool Whip gently until the mixture is light and creamy.
8. Assemble the Pies: Divide the cream mixture evenly between the two graham cracker crusts.
9. Smooth the tops with a spatula.
10. Add the Topping: Sprinkle the cooled pecan-coconut mixture evenly over both pies.
11. Drizzle with Caramel: Warm the caramel topping slightly if needed, then drizzle generously over the pies.
12. Chill or Freeze: Refrigerate for at least 3-4 hours, or freeze for firmer slices.
13. For clean cuts, freezing is recommended.
14. Serve and Enjoy: Add a dollop of extra Cool Whip on top before serving, if desired.

SWAPS & NOTES

, and absolutely no stress in the kitchen.

It's easy, no-bake, and make-ahead friendly , which makes it perfect for holidays, BBQs, potlucks, or whenever your sweet tooth calls.

Coconut : Totally optional, but it adds a tropical twist.

Cool Whip : If preferred, use homemade whipped cream for a less processed version.

TIPS FOR SUCCESS

Cool the topping fully before adding it to the pie to avoid melting the filling.

Chill thoroughly for easy slicing and best texture.

Double the topping if you love that nutty crunch.

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