

Pistachio Lush Cake: A Decadent No-Bake Delight

221 cups graham cracker crumbs (about 1.5 sleeves of graham crackers)



TIME
30-60 min

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INGREDIENTS

For the Crust: 221 cups graham cracker crumbs (about 1.5 sleeves of graham crackers) 21 cup unsalted butter, melted 41 cup granulated sugar:

For the Cream Cheese Layer: 1 (8-ounce) package cream cheese, softened to room temperature 1 cup powdered sugar (confectioners' sugar) 2 cups whipped topping (such as Cool Whip), thawed and divided:

For the Pistachio Pudding Layer: 2 (3.4-ounce) packages instant pistachio pudding mix (make sure it's instant, not cook-and-serve) 3 cups cold whole milk:

For the Topping: Remaining whipped topping (approximately 2 cups from the initial 16-ounce container) 41 cup chopped pistachios, for garnish (optional):

DIRECTIONS

1. preparation makes it a go-to when I want something spectacular without all the fuss.
2. List of : Ingredients
3. For the : Crust:
4. 221 cups graham cracker crumbs (about
5. 5 sleeves of graham crackers)
6. 21 cup unsalted butter, melted
7. 41 cup granulated sugar
8. For the : Cream Cheese Layer:
9. 1 (8-ounce) package cream cheese, softened to room temperature
10. 1 cup powdered sugar (confectioners' sugar)
11. 2 cups whipped topping (such as Cool Whip), thawed and divided
12. For the : Pistachio Pudding Layer:
13. 4-ounce) packages instant pistachio pudding mix (make sure it's instant, not cook-and-serve)
14. 3 cups cold whole milk
15. For the : Topping:
16. Remaining whipped topping (approximately 2 cups from the initial 16-ounce container)
17. 41 cup chopped pistachios, for garnish (optional)
18. Swaps and : Notes
19. Crust : Alternatives:
20. While graham cracker crumbs are classic, you can experiment with other crushed cookies like vanilla wafers, shortbread cookies, or even Golden Oreos for a different flavor profile. If using a nut-based crust, you could also add 41 cup finely chopped pecans or walnuts to the graham cracker mixture for extra crunch and flavor.

21. Salted or unsalted butter works. If using salted, you might slightly reduce any added salt in the recipe, though typically it won't be noticeable.
22. Cream : Cheese:
23. Ensure your cream cheese is truly at room temperature. This is crucial for a smooth, lump-free cream cheese layer. Take it out of the fridge at least 30-60 minutes before you plan to mix.
24. Whipped : Topping:
25. Cool : Whip provides stability and ease, but if you prefer, you can make homemade whipped cream. For homemade, whip 2 cups of heavy cream with 21 cup powdered sugar and 1 teaspoon of vanilla extract until stiff peaks form. Adjust sugar to your taste.

SWAPS & NOTES

Crust Alternatives: While graham cracker crumbs are classic, you can experiment with other crushed cookies like vanilla wafers, shortbread cookies, or even Golden Oreos for a different flavor profile.

If using a nut-based crust, you could also add 1/4 cup finely chopped pecans or walnuts to the graham cracker mixture for extra crunch and flavor.

Butter: Salted or unsalted butter works.

If using salted, you might slightly reduce any added salt in the recipe, though typically it won't be noticeable.

TIPS FOR SUCCESS

Room Temperature Cream Cheese: As mentioned, this is paramount for a smooth, lump-free cream cheese layer.

Chill Time is Key: Do not rush the chilling process.

Adequate chilling time ensures each layer sets properly, making the dessert easier to slice cleanly and preventing a messy presentation.

Gentle Folding: When incorporating whipped topping into the cream cheese mixture, use a gentle folding motion with a spatula to maintain its airy texture.

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

Original recipe: <https://chefmaniac.com/pistachio-lush-cake-a-decadent-no-bake-delight/>