

Easy Kool-Aid Pie: The Ultimate No-Bake Retro Dessert

1 container (8 ounces) frozen



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INGREDIENTS

- 1 can (14 ounces) sweetened condensed milk
- 1 container (8 ounces) frozen whipped topping (like Cool Whip), thawed
- 1 packet (0.13 ounces) Kool-Aid drink mix, any flavor
- 1 prepared graham cracker crust (store-bought or homemade)

Swaps and Notes:

Kool-Aid Flavor: The possibilities are endless! You can use any flavor of Kool-Aid drink mix you like. Strawberry, cherry, tropical punch, and orange are all fantastic choices. The flavor of the pie will be exactly the flavor of the Kool-Aid mix you choose.

Crust: A store-bought graham cracker crust is a perfect shortcut for this pie. You can also make your own by crushing graham crackers and mixing them with melted butter and a little sugar. For a different flavor, you can use an Oreo or a chocolate cookie crust.

Whipped Topping: The recipe calls for frozen whipped topping, which is perfect for its stability and light texture. You can also make your own whipped cream, but be aware that the pie may not be as firm.

Sweetened Condensed Milk: The sweetened condensed milk is the key to the pie's rich, creamy texture and sweetness. Do not substitute it with milk or cream.

Toppings: For a beautiful finish, you can top the pie with some fresh berries that match the flavor of your pie. A little bit of extra whipped topping or a few crushed graham crackers would also be delicious additions.

Instructions:

Prepare the Filling: In a large mixing bowl, combine the can of sweetened condensed milk and the thawed whipped topping.

Add the Flavor: Sprinkle the packet of Kool-Aid drink mix over the mixture.

Combine: Gently fold the Kool-Aid powder into the mixture until it is fully combined and no streaks remain. Be careful not to stir too vigorously, as this can deflate the whipped topping.

Pour into Crust: Pour the mixture into the prepared graham cracker crust, spreading it out evenly with a spatula.

Chill: Place the pie in the refrigerator and chill for at least 4 hours, or until it is set and firm.

Serve: Once the pie is chilled and set, slice and serve.

Tips for Success:

Gently Fold: This is the most important tip! Gently folding the Kool-Aid powder into the mixture helps to maintain the volume and airy texture of the whipped topping.

Chill for Long Enough: Chilling the pie for at least 4 hours is crucial. It gives the pie time to set and become firm. If you try to slice it too early, it will be runny.

Thaw the Whipped Topping: Make sure your whipped topping is fully thawed before you use it. This will ensure that the filling is smooth and creamy.

Mix Well: Even though you want to fold gently, you also want to make sure the Kool-Aid powder is fully combined. Streaks of powder can create a grainy texture.

Serving Suggestions and Pairings:

Nutritional Information:

Storage and Leftover Tips:

Final Thoughts:

DIRECTIONS

1. **Prepare the : Filling:** In a large mixing bowl, combine the can of sweetened condensed milk and the thawed whipped topping.
2. **Add the : Flavor:** Sprinkle the packet of Kool-Aid drink mix over the mixture.
3. **Combine:** Gently fold the Kool-Aid powder into the mixture until it is fully combined and no streaks remain. Be careful not to stir too vigorously, as this can deflate the whipped topping.
4. **Pour into : Crust:** Pour the mixture into the prepared graham cracker crust, spreading it out evenly with a spatula.
5. **Chill:** Place the pie in the refrigerator and chill for at least 4 hours, or until it is set and firm.
6. **Serve:** Once the pie is chilled and set, slice and serve.
7. **Tips for Success:** **Gently Fold:** This is the most important tip! Gently folding the Kool-Aid powder into the mixture helps to maintain the volume and airy texture of the whipped topping.
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10. **Mix : Well:** Even though you want to fold gently, you also want to make sure the Kool-Aid powder is fully combined. Streaks of powder can create a grainy texture.

11. **Serving Suggestions and Pairings:** This pie is a complete dessert on its own. It pairs beautifully with a side of fresh berries or a simple glass of cold milk. For a fun twist, you can top it with a drizzle of chocolate sauce or a few sprinkles.
12. **Nutritional Information:** (Please note that this is an estimate and will vary based on specific brands and portion sizes)
13. This is a sweet, indulgent dessert. The calories, carbohydrates, and fats come from the condensed milk, whipped topping, and graham cracker crust. While it is a decadent treat, it's a wonderfully satisfying dessert that is perfect for a special occasion or a fun get-together.
14. **Storage and Leftover Tips:** Leftovers of this pie can be stored in an airtight container in the refrigerator for up to 3 days. You can also place the pie in the freezer for a few hours to make it a frozen treat. It will be firm enough to slice straight from the freezer.
15. **Final Thoughts:** This Kool-Aid Pie recipe is a timeless classic for a reason. It's a fun, delicious, and easy dessert that is perfect for any occasion. The combination of a creamy texture and a bright, fruity flavor is simply irresistible. I hope you enjoy this effortless and delicious treat as much as I do!

SWAPS & NOTES

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TIPS FOR SUCCESS

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Chill for Long Enough : Chilling the pie for at least 4 hours is crucial.

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