

Tarte Caramel et Noix de Pøcan: An Easy No-Bake Caramel Pecan Pie

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TIME
5-7 min

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INGREDIENTS

- 2 cups chopped pecans
- 2 cups shredded coconut flakes (optional)
- 1 stick (113g) butter
- 8 oz (225g) cream cheese, softened
- 1 can (400g) sweetened condensed milk
- 1 tub (450g) Cool Whip
- 1 jar caramel ice cream topping
- 2 store-bought graham cracker crusts

Swaps and Notes:

Pecans & Coconut: The toasted pecans are a key component of this recipe. The coconut is optional, but it adds a wonderful tropical flavor and texture. If you're not a fan of coconut, feel free to omit it and just use more pecans.

Graham Cracker Crust: Store-bought crusts make this recipe incredibly easy. You can also make your own by crushing graham crackers and mixing them with melted butter and a bit of sugar.

Cool Whip: While the recipe calls for Cool Whip, you can substitute it with homemade whipped cream. However, Cool Whip holds its shape better and is a bit more stable for a no-bake pie.

Caramel Topping: Use a good quality caramel ice cream topping or make your own caramel sauce from scratch if you're feeling ambitious!

Instructions:

Prepare the Pecans and Coconut: In a skillet, melt the butter over medium heat. Add the chopped pecans

and shredded coconut (if using). Toast, stirring frequently, for 5-7 minutes until they are lightly browned and fragrant. Be careful not to burn them. Remove from the heat and set aside to cool completely.

Make the Creamy Filling: In a large mixing bowl, use an electric mixer to beat the softened cream cheese until smooth. Add the sweetened condensed milk and mix until well combined. Gently fold in the entire container of Cool Whip until the mixture is smooth and no streaks remain.

Assemble the Pies: Divide the cream cheese mixture evenly between the two graham cracker crusts. Use a spatula to spread it smoothly to the edges.

Add the Toppings: Sprinkle the cooled pecan and coconut mixture evenly over the top of each pie.

Caramel Drizzle: Drizzle the entire jar of caramel topping over the tops of both pies, making a beautiful, swirling design.

Chill: Refrigerate or freeze the pies for at least 3-4 hours, or until they are completely set. For the cleanest slices, I recommend freezing them.

Serve: Let the pie sit out for a few minutes before slicing if it's frozen. Serve with an extra dollop of Cool Whip on top if desired.

Tips for Success:

Soften the Cream Cheese: Make sure your cream cheese is completely softened to room temperature. This is crucial for a smooth, lump-free filling.

Cool the Topping: Ensure the toasted pecan and coconut mixture is completely cool before adding it to the pie. If it's warm, it can cause the filling to melt.

Use an Electric Mixer: An electric mixer makes whipping the cream cheese mixture a breeze and ensures a smooth, uniform texture.

Freeze for Easy Slicing: If you want perfect, clean slices, freeze the pies for a few hours. This makes them much easier to cut without the filling squishing out.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: Approximately 650 per slice (based on 8 slices per pie)

Protein: 8g

Fat: 40g

Carbohydrates: 65g

Storage and Leftover Tips:

More Recipes You Will Love:

Final Thoughts:

DIRECTIONS

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11. Freeze for : Easy Slicing: If you want perfect, clean slices, freeze the pies for a few hours. This makes them much easier to cut without the filling squishing out.
12. Serving Suggestions and Pairings: This pie is a dessert masterpiece on its own. It's rich and satisfying. If you want to take it to the next level, serve it with a scoop of vanilla bean ice cream or a drizzle of extra caramel sauce. For a refreshing drink pairing on a warm day, a glass of my This Blueberry Lemonade is My Favorite Refreshing Drink for Sunny Days is a great complement.
13. Nutritional Information (Per Serving): Please note: This is an approximation and can vary based on the specific ingredients used.
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18. This is a decadent dessert, so it's best enjoyed in moderation. It's full of flavor and will satisfy any sweet tooth!
19. Storage and Leftover Tips: This pie stores beautifully. You can keep it in the refrigerator for up to 3-4 days. It also freezes exceptionally well. Store it in a sealed container or wrap it tightly in plastic wrap and foil. It will keep in the freezer for up to a month. Thaw it in the fridge for a few hours before serving.
20. More Recipes You Will Love: If you're a fan of easy and delicious desserts, you'll want to check out some of these other recipes. For another fantastic no-bake option, my This Grasshopper Pie is My Favorite No-Bake Dessert with a Mint Chocolate Twist is a total showstopper. If you love the combination of caramel and fruit, my These Caramel Apple Pie Cookies are My Favorite Fall Treat in Bite-Sized Form are a great option. And for a simple classic, my This Chocolate Chip Banana Bread is My Favorite Way to Use Up Overripe Bananas is always a winner.
21. Final Thoughts: This Tarte Caramel et Noix de Pêcan is one of my go-to recipes for a reason. It's simple, it's elegant, and it's absolutely delicious. It's the perfect dessert to share with loved ones or to simply enjoy on a quiet evening at home.
22. I hope you give this no-bake wonder a try. Let me know in the comments if you have any fun ideas for other toppings or variations! And be sure to follow me for more recipes that make dessert dreams a reality. Happy chilling!

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

Original recipe: <https://chefmaniac.com/tarte-caramel-et-noix-de-pecan-an-easy-no-bake-caramel-pecan-pie/>