

Millionaire Pie: A Creamy, Fruity, and Easy No-Bake Dessert

1 (9-inch) graham cracker crust



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INGREDIENTS

- 1 (9-inch) graham cracker crust
- 1 (14 oz) can sweetened condensed milk
- 1/4 cup fresh lemon juice
- 1 (8 oz) can crushed pineapple, drained well
- 1/2 cup maraschino cherries, chopped
- 1/2 cup chopped pecans
- 1 (8 oz) tub whipped topping (like Cool Whip), thawed

Swaps and Notes:

Graham Cracker Crust: A store-bought graham cracker crust makes this recipe incredibly easy. You can also make your own with graham cracker crumbs, melted butter, and a little sugar.

Sweetened Condensed Milk: This is the key to the rich, creamy filling. Don't use evaporated milk, as it won't set up properly.

Fruit: The combination of crushed pineapple and maraschino cherries is a classic, but you can also add other fruits like drained mandarin oranges or a little bit of banana.

Pecans: Chopped pecans add a great crunch and a nutty flavor. You can also use walnuts or toasted almonds.

Whipped Topping: Cool Whip is ideal for this recipe as it holds its shape well and gives you that perfect fluffy texture.

Instructions:

Prepare the Filling: In a large bowl, combine the sweetened condensed milk and fresh lemon juice. Stir until it starts to thicken. This is a magic step where the citric acid in the lemon juice reacts with the milk to create a thick, creamy filling.

Add the Mix-ins: Gently fold in the well-drained crushed pineapple, chopped maraschino cherries, and chopped pecans.

Fold in the Whipped Topping: Using a spatula, gently fold in the thawed whipped topping until the mixture is smooth and evenly combined. Be careful not to overmix, as you want to keep the mixture light and fluffy.

Pour and Chill: Pour the filling into the graham cracker crust. Spread it evenly with a spatula.

Chill: Cover the pie with plastic wrap and refrigerate for at least 4 hours, or until it is well chilled and set.

Tips for Success:

Drain the Fruit Well: This is a crucial step. Make sure your crushed pineapple is drained very, very well. Excess liquid can prevent the pie from setting up properly.

Use Fresh Lemon Juice: The fresh lemon juice is what makes the magic happen. Don't use bottled lemon juice, as it won't have the same effect.

Let It Set: Giving the pie a full 4 hours to chill is a crucial step. It allows the filling to set up completely, creating a firm but airy dessert.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: Approximately 450 per slice

Protein: 6g

Fat: 25g

Carbohydrates: 50g

Storage and Leftover Tips:

More Recipes You Will Love:

Final Thoughts:

DIRECTIONS

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8. **Let : It Set:** Giving the pie a full 4 hours to chill is a crucial step. It allows the filling to set up completely, creating a firm but airy dessert.
9. **Serving Suggestions and Pairings:** This Millionaire Pie is a complete dessert on its own, but it pairs beautifully with a simple garnish of a few extra

pecans or a fresh cherry on top. It's the perfect dessert to serve after a light meal. For another great crowd-pleasing dessert, you might also like my recipe for [This Big Family Banana Pudding is My Favorite Classic Dessert to Feed a Crowd](#).

10. **Nutritional Information (Per Serving):** Please note: This is an approximation and can vary based on the specific ingredients used.
11. **Calories:** Approximately 450 per slice
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13. **Fat:** 25g
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15. This is a rich and decadent dessert, so it's best enjoyed as an occasional treat.
16. **Storage and Leftover Tips:** This pie stores beautifully. You can store it, covered, in the refrigerator for up to 3 days. The flavors will continue to meld together, so it often tastes even better the next day. This pie does not freeze well.
17. **More Recipes You Will Love:** If you're a fan of easy and delicious desserts, you'll love some of my other creations. For a classic that's always a hit, try my recipe for [The Best Peanut Butter Brownies I've Ever Made and I've Made a Lot](#). For another easy and nostalgic treat, you can't go wrong with my recipe for [These Old School No-Bake Cookies Never Fail Me and I've Made Them 100 Times](#). And for another simple no-bake dessert, my [This Easy Ice Cream Sandwich Cake is My Favorite No-Bake Summer Dessert](#) is a winner.
18. **Final Thoughts:** This Millionaire Pie is a recipe that is sure to become a new favorite in your home. It's simple, elegant, and incredibly delicious—a perfect way to get a rich, decadent dessert on the table without any of the fuss.
19. I'd love to know what your favorite no-bake desserts are! Let me know in the comments below. And don't forget to follow me for more delicious recipes. Happy chilling!

SWAPS & NOTES

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

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