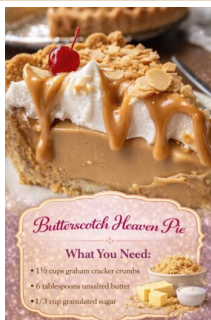


Butterscotch Heaven Pie Is the Creamy No-Bake Dessert Everyone Loves

1 prepared graham cracker crust or vanilla cookie crust



TIME
10 to 15 min

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INGREDIENTS

- 1 prepared graham cracker crust or vanilla cookie crust
- 1 package instant butterscotch pudding mix
- 1 1/2 cups cold milk
- 1 container whipped topping, thawed
- 4 ounces cream cheese, softened
- 1/4 cup powdered sugar
- 1 teaspoon vanilla extract
- Extra whipped topping
- Butterscotch chips
- Crushed graham crackers or vanilla wafers
- Caramel drizzle

DIRECTIONS

1. In a large bowl, beat the softened cream cheese until smooth.
2. Add the powdered sugar and vanilla extract, then mix until creamy.
3. In a separate bowl, whisk the instant butterscotch pudding mix with cold milk until it begins to thicken.
4. Fold the pudding mixture into the cream cheese mixture until well combined.
5. Gently fold in the whipped topping, keeping the mixture light and fluffy.
6. Spoon the filling into the prepared crust and smooth the top evenly.
7. Cover and refrigerate for at least 4 hours, or until fully set.
8. Before serving, top with extra whipped topping, butterscotch chips, crushed cookies, or a light caramel drizzle if desired.

SWAPS & NOTES

A graham cracker crust gives this pie a classic, lightly sweet base, but a vanilla cookie crust works beautifully if you want a softer, more dessert-like finish.

If you want the filling to be even richer, you can use part heavy cream in place of some of the milk, though that will make it more decadent.

Softened cream cheese helps add body and a subtle tang that balances the sweetness of the butterscotch.

If you want a lighter texture, fold the whipped topping in gently and avoid overmixing.

TIPS FOR SUCCESS

Make sure the cream cheese is fully softened before mixing.

This helps prevent lumps and gives the filling a smooth, creamy texture.

Cold milk is also important because it helps the pudding set properly.

When folding in the whipped topping, use a light hand so the filling stays airy instead of dense.

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