

## Baja Blast Pie Is the Easy No-Bake Dessert Everyone Will Be Talking About

1 prepared graham cracker crust or vanilla cookie crust



TIME

**10 to 15 min**

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**ChefManiac**

### INGREDIENTS

- 1 prepared graham cracker crust or vanilla cookie crust
- 1 package instant vanilla pudding mix
- 1 cup cold milk
- 1/2 cup Baja Blast soda, chilled
- 1 container whipped topping, thawed
- A few drops blue-green food coloring, optional for a brighter look
- 1/2 teaspoon lime zest, optional for a more citrus-forward finish
- Extra whipped topping
- Lime slices or zest
- Crushed cookies or graham crackers, optional
- Maraschino cherries, optional for a fun retro garnish

### DIRECTIONS

1. In a large mixing bowl, whisk together the instant vanilla pudding mix, cold milk, and chilled Baja Blast soda until smooth and slightly thickened.
2. Add a few drops of blue-green food coloring if using, and stir until the color is evenly blended.
3. Fold in the whipped topping gently until the mixture becomes fluffy and uniform.
4. Stir in lime zest if using for an extra fresh citrus note.
5. Spoon the filling into the prepared crust and smooth the top.
6. Cover and refrigerate for at least 4 hours, or until the pie is fully set.
7. Before serving, top with extra whipped topping and garnish with lime slices, zest, or crushed cookies if desired.
8. Slice and serve chilled.

### SWAPS & NOTES

A graham cracker crust keeps the pie easy and classic, but a vanilla cookie crust gives it a sweeter, more dessert-like base.

If you want the color to pop more, a tiny bit of blue-green food coloring helps create that signature look without changing the flavor.

Chilled soda works best so the filling stays cool and sets more easily.

If you want to lean further into the tropical-citrus vibe, a little lime zest brightens the whole pie nicely.

### TIPS FOR SUCCESS

Use very cold ingredients for the best texture.

Cold milk and chilled soda help the pudding mixture thicken faster and give the finished pie a more stable set.

Since soda is carbonated, whisk gently at first so it doesn't foam too aggressively.

A few hours in the refrigerator gives the pie time to firm up and makes slicing much easier.

**More recipes: [ChefManiac.com](#)**

Original recipe: <https://chefmaniac.com/baja-blast-pie-is-the-easy-no-bake-dessert-everyone-will-be-talking-about/>