

## No-Bake Twix Pie Recipe: Creamy, Caramel-Loaded, and So Easy

1 Keebler Graham Cracker Crust, 10-inch



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### INGREDIENTS

- 1 Keebler Graham Cracker Crust, 10-inch
- 1 block (8 ounces) Philadelphia Cream Cheese, softened
- 1 tub (8 ounces) Cool Whip, thawed
- 1 bag (11 ounces) Kraft Traditional Caramels, unwrapped
- 2 tablespoons milk
- 6 full-size Twix Candy Bars, chopped

### DIRECTIONS

1. In a microwave-safe bowl, combine the unwrapped caramels and milk. Heat in short intervals, stirring between each one, until the mixture is smooth and pourable.
2. Spread half of the melted caramel over the bottom of the graham cracker crust.
3. In a mixing bowl, beat the softened cream cheese until completely smooth.
4. Fold in the thawed : Cool Whip until fully combined and fluffy.
5. Stir in half of the chopped : Twix bars.
6. Spread the cream cheese mixture evenly over the caramel layer in the crust.
7. Sprinkle the remaining chopped : Twix bars generously over the top.
8. Drizzle with the remaining melted caramel.
9. Chill the pie until set before slicing and serving.

### SWAPS & NOTES

Softened cream cheese is important here.

If it is too cold, the filling can turn lumpy instead of smooth and fluffy.

Cool Whip keeps the filling light and easy to spread.

If you prefer, homemade stabilized whipped cream can work, but Cool Whip gives the pie its classic no-bake texture.

### TIPS FOR SUCCESS

Make sure the cream cheese is fully softened before mixing.

This one step makes a huge difference in getting a silky filling.

Let the melted caramel cool slightly before spreading it into the crust.

You want it pourable, but not so hot that it softens the crust too much.

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