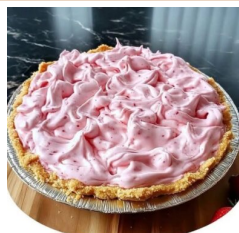


Strawberry Icebox Pie: The Easy No-Bake Dessert Everyone Loves

1 can Eagle Brand condensed milk



STRAWBERRY ICEBOX PIE

You Will Need
1 Graham Cracker Crust
1 can of Eagle Brand Condensed Milk
1 regular-size container of Cool Whip

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INGREDIENTS

- 1 graham cracker crust
- 1 can Eagle Brand condensed milk
- 1 regular-size container of Cool Whip
- 1 can strawberry pie filling or 1 cup fresh diced strawberries
- 1/4 cup sugar, only if using fresh strawberries
- 3 1/2 teaspoons dry strawberry Jello
- 1/4 cup lemon juice

DIRECTIONS

1. In a large bowl, mix the condensed milk and : Cool Whip by hand until the mixture becomes fluffy.
2. Add the dry strawberry : Jello and mix well until fully combined.
3. Pour in the lemon juice and continue mixing until the filling thickens slightly and stays fluffy.
4. Gently fold in the strawberry pie filling, or the fresh sugared strawberries if using.
5. Spoon the mixture evenly into the graham cracker crust.
6. Smooth the top with a spatula.
7. Refrigerate the pie for at least 2 hours, or until set.
8. Garnish with fresh strawberry slices if desired before serving.
9. The finished pie is creamy, chilled, and full of bright strawberry flavor in every slice.

SWAPS & NOTES

This pie is wonderfully simple, but there are still a few ways to make it fit your style.

Using canned strawberry pie filling gives the dessert a richer, more classic pie-shop feel and comes together very quickly.

Fresh strawberries give it a lighter, fresher flavor, especially when strawberries are at their peak.

If you go the fresh route, tossing them with sugar first helps bring out their juices and sweetness.

TIPS FOR SUCCESS

One of the best tips for this recipe is to chill it long enough for the filling to fully set.

Two hours is the minimum, but a little longer can give you cleaner slices and an even better texture.

If you're making it for guests, preparing it earlier in the day is a great move.

It also helps to fold in the strawberries gently at the end.

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