

Vanilla Cool Whip Pie That Delivers Smooth, Airy Sweetness in Every Bite

Here is the full ingredient list supported by the accessible recipe sources:



TIME
10 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1 (8-ounce) package cream cheese, softened to room temperature
- 1 (3.9-ounce) box instant vanilla pudding mix
- 1 (7-ounce) container marshmallow fluff
- 1 (8-ounce) container Cool Whip, thawed
- 1 (9-ounce) premade graham cracker pie crust
- Optional whipped topping for garnish

DIRECTIONS

1. In a mixing bowl, beat the softened cream cheese until smooth.
2. Add the dry instant vanilla pudding mix and mix again until well combined.
3. Add the marshmallow fluff and continue mixing until incorporated.
4. Fold in the thawed : Cool Whip gently until the filling is smooth and fluffy.
5. Spread the filling evenly into the premade graham cracker crust.
6. Cover and chill in the refrigerator for at least 8 hours or overnight.
7. Slice and garnish with whipped topping if desired.

SWAPS & NOTES

The accessible recipe pages consistently show a graham cracker crust, but one source specifically notes that an Oreo crust can also work if you want a chocolate variation.

They also note that the vanilla pudding should be instant pudding, not cook-and-serve.

One especially helpful tip repeated in the recipe sources is to make sure the cream cheese is at room temperature before mixing. That helps the filling stay smooth instead of turning lumpy.

TIPS FOR SUCCESS

This pie really does need the chill time.

The recipe sources consistently recommend at least 8 hours, and that long rest is what helps it slice cleanly instead of staying too soft.

If your crust comes in a foil tin, one source suggests placing it inside a glass pie plate for extra stability when moving it in and

out of the refrigerator.

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

Original recipe: <https://chefmaniac.com/vanilla-cool-whip-pie-that-delivers-smooth-airy-sweetness-in-every-bite/>