

The Ultimate Sweet and Salty Dessert: Caramel Pecan Delight Pie You'll Love

Let me show you why this pie works and how incredibly easy it is to make.



CARAMEL PECAN DELIGHT PIE

You Will Need
1 box orange Jell-O
1 box instant vanilla pudding
1 cup boiling water
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OVEN
350°F

TIME
10 min

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INGREDIENTS

- 1 pre-made graham cracker or shortbread pie crust
- 1 cup chopped pecans (toasted for extra flavor)
- 1/2 cup caramel sauce (store-bought or homemade)
- 1/2 cup sweetened condensed milk
- 1/4 cup unsalted butter, melted
- 1 teaspoon vanilla extract
- 1/4 teaspoon flaky sea salt (plus more for topping if desired)

DIRECTIONS

- 1.** Toast the Pecans: I start by preheating the oven to 350°F and spreading the chopped pecans on a baking sheet. I toast them for about 5-7 minutes until fragrant, then let them cool. Toasting really brings out their rich, nutty flavor.
- 2.** Make the Filling: In a medium bowl, I mix together the caramel sauce, sweetened condensed milk, melted butter, vanilla extract, and sea salt until smooth and combined. The mixture is thick and luscious - I could honestly eat it with a spoon.
- 3.** Add the Pecans: I fold the toasted pecans into the caramel mixture, making sure they're well coated.
- 4.** Fill and Bake: I pour the filling into the pre-made crust and smooth the top with a spatula. Then I bake the pie at 350°F for about 30-35 minutes until the filling is bubbling and golden around the edges.
- 5.** Cool and Garnish: I let the pie cool completely so the caramel sets up. Right before serving, I sprinkle a little more flaky sea salt on top for that perfect sweet-salty finish.
- 6.** Slice and Serve: I slice the pie and serve it on its own or with a scoop of vanilla ice cream. The texture is gooey, nutty, and absolutely heavenly.

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

Original recipe: <https://chefmaniac.com/the-ultimate-sweet-and-salty-dessert-caramel-pecan-delight-pie-youll-love/>