



No Bake Coconut Cream Pie Recipe Easy Fast

My First Taste of Summer

I remember my first bite of coconut cream pie. The cool, creamy filling melted on my tongue. The crunchy crust was a perfect match. It tasted like a sweet summer dream. **Ever wondered how you could make a perfect summer dessert so fast?** This pie is the answer. It brings joy without any oven heat. You will love its simple, refreshing taste.

A Kitchen Surprise

My first try had a small mishap. I was too eager and did not toast the coconut. The raw coconut was fine but lacked that special crunch. The next time, I watched it like a hawk. The toasty flavor made all the

difference. **This reminds me that good things take a little patience. Cooking at home teaches us to slow down and enjoy.** It is about the journey, not just the result.

Why It Tastes So Good

Two things make this pie a star. The creamy pudding and Cool Whip create a light, fluffy texture. The toasted coconut adds a wonderful crunch and nutty flavor. **Which flavor combo surprises you most, the creamy or the crunchy?** Share your thoughts in the comments below. I love hearing what you all think.

A Slice of History

Coconut cream pie is a classic American dessert. It became popular in the mid-1900s. This was when packaged pudding mixes entered home kitchens. ***Did you know the graham cracker crust was invented by accident?*** A creative cook used crushed crackers for a pie base. This no-bake version is a modern twist on that classic. It saves time but keeps all the wonderful flavor. What is your favorite no-bake dessert to make?



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Ingredients:

Ingredient	Amount	Notes
Pre-made graham cracker crust	1 (6-ounce/9-inch)	
Sweetened shredded coconut	$\frac{1}{3}$ cup	
Coconut cream instant pudding	6.8 ounces	Packets
Whole milk	2 cups	Very cold
Coconut extract	1½ teaspoons	
Extra creamy Cool Whip whipped topping	8 ounces	Thawed and divided in half

My No-Fuss Coconut Dream Pie

This pie is cool, creamy, and so simple. You don't even need your oven. It's the perfect treat for a hot day. Everyone will ask you for the recipe.

See also [Easy No-Bake Lemon Icebox Pie Recipe](#)

Step 1 Get your graham cracker crust ready on a plate. This makes it easy to move later. Toast your shredded coconut in a pan. Watch it closely so it doesn't burn! (Hard-learned tip: Use a plate to cool the coconut. It stops it from cooking more).

Step 2 Now, make the pudding filling. Whisk the pudding mix with very cold milk. Add a splash of coconut extract for more flavor. Keep whisking for two full minutes.

Step 3 Gently fold half the Cool Whip into the pudding. This makes it light and fluffy. Pour this creamy mix into your crust. Smooth the top with a spoon.

Step 4 Spread the rest of the Cool Whip on top. Sprinkle on your toasted coconut. Now, the hard part—waiting! Let it chill in the fridge

for at least six hours.

What is the key to a firm, sliceable pie? Share below!

Cook Time: 10 minutes

Total Time: 6 hours 10 minutes

Yield: 9 servings

Category: Dessert, Pie

Make It Your Own

This pie is a wonderful blank canvas. Try one of these fun twists for your next one. I love changing it up for my grandkids.

Tropical Twist Mix in some crushed pineapple. Make sure you drain it very well first. It adds a sweet and tangy kick.

Chocolate Coconut Add mini chocolate chips to the filling. You could also use a chocolate cookie crust. Who can say no to chocolate?

Piña Colada Use a pinch of rum extract instead of coconut. Top with a maraschino cherry. It tastes like a vacation in a slice.

Which creative spin sounds best to you? Tell me in the comments!

Serving Your Masterpiece

This pie is fantastic all on its own. But a little extra touch makes it special. I always think about what to serve with it.

For sides, try fresh berries or a mango slice. A little extra whipped cream never hurt anybody. For drinks, iced coffee is a great match. A glass of cold milk is a classic choice too.

See also [Apple Dapple Sheet Cake Recipe](#)

So, which would you choose tonight: coffee or milk?



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Keeping Your Coconut Cream Pie Perfect

Store leftover pie covered in the fridge. It stays good for up to three days. I once forgot a slice for two days. It was still wonderfully creamy and cool. You cannot freeze this pie as it will get watery.

Why does this matter? A cold fridge keeps the filling firm. This makes every slice neat and pretty. Do you prefer your pie super cold or just chilled? Let me know your favorite way to eat it.

Simple Fixes for Common Problems

Is your filling too soft? The milk might not have been cold enough. Always use ice-cold milk for the pudding mix. Is the crust soggy? Make sure the toasted coconut is completely cool first. Is the pie not setting? It needs a full six hours in the fridge.

Why does this matter? Cold milk activates the pudding instantly. This gives you that perfect creamy texture. A little patience makes a huge difference with no-bake treats.

Your Coconut Cream Pie Questions

Can I make this gluten-free? Yes! Just use a gluten-free pie crust. Check the pudding mix label too.

How far ahead can I make it? You can make it the night before. It needs that time to set anyway.

What can I use instead of Cool Whip? You can use real whipped cream. It might be a bit less stable.

Can I double this recipe? Yes, you can make two pies. Just mix each pudding batch separately.

Can I use coconut milk? You can use it instead of whole milk. The pie will be even richer.

Share Your Sweet Creation

I hope you love this easy, cool dessert. It always reminds me of summer parties. Did you give this recipe a try? Show me your beautiful pie. Tag **Savory Discovery on Pinterest** so I can see. Happy cooking!
—Elowen Thorn.

See also [Berrylicious Frozen Sangria Slush](#)

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Cooking Method: [No-Bake](#)



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Cuisine: [American](#)



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Difficulty: **Beginner**



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Prep time: **10 minutes**



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Cook time: **45 minutes**



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Rest time: **6 hours**



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Total time: **6 hours 55 minutes**



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Servings: **9 servings**



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Calories: **kcal**



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Best Season: **Summer**

Description

This no-bake coconut cream pie is cool, creamy, and packed with sweet

coconut flavor. Make it fast with simple, easy ingredients.

Ingredients

- □ 1 pre-made graham cracker crust ((6-ounce/9-inch))
- □ $\frac{1}{3}$ cup sweetened shredded coconut
- □ 6.8 ounces coconut cream instant pudding packets
- □ 2 cups whole milk ((very cold))
- □ $1\frac{1}{2}$ teaspoons coconut extract
- □ 8 ounces extra creamy Cool Whip whipped topping ((thawed and divided in half))

Instructions

1. Remove the plastic lid to the pre-made graham cracker crust and place the crust (still inside the metal tray) onto a large plate. Once assembled, this will support the pie for transport to and from the refrigerator. Set aside.
2. In a small clean skillet, on medium-high heat, add the sweetened shredded coconut. Toast for 3 to 4 minutes, stirring often, so the coconut does not burn.
3. Remove the toasted, sweetened, shredded coconut to a plate to cool while assembling the rest of the pie.
4. In a large mixing bowl, add the contents of both the packets of coconut cream instant pudding, whole milk, and coconut extract. Whisk for 2 minutes or until the pudding is soft set.
5. To the coconut cream pudding, add 4 ounces (half of an 8-ounce tub) of extra creamy Cool Whip whipped topping that has been thawed.
6. Fold together the pudding and thawed whipped topping until completely incorporated with each other.

7. Transfer the coconut cream pie mixture to the pre-made graham cracker crust and smooth out the top.
8. With the remaining 4 ounces of the extra creamy whipped topping, spread it over the entire top of the coconut cream pie filling in a smooth layer.
9. Garnish the top of your no-bake coconut cream pie with the cooled toasted sweetened shredded coconut.
10. Refrigerate your pie for a minimum of 6 hours, or up to overnight, before slicing and serving.

Keywords: Coconut Cream Pie, No-Bake, Dessert, Easy, Fast