

THE GOLD LINING GIRL

10 Quick & Easy
(but sinfully decadent!)
No-Bake Pie Recipes



Quadruple Layer Chocolate Pudding Pie

PREP TIME: 15 minutes **COOK TIME:** 2 minutes **YIELD:** 8 servings

INGREDIENTS

4 oz. semi-sweet baking chocolate
 $\frac{1}{3}$ c. sweetened condensed milk
 $\frac{1}{2}$ c. chopped pecans
1 store-bought, prepared chocolate cookie crust
1 dozen chocolate sandwich cookies, coarsely chopped, divided
2 – 3.9 oz. box chocolate instant pudding mix
2 c. cold milk
1 – 8 oz. container whipped topping, thawed
2 tbsp. chopped pecans

INSTRUCTIONS

In a small microwave-safe bowl, heat the chocolate at 30-second intervals until melted and smooth.
Whisk in the sweetened condensed milk and pecans, working quickly (mixture sets fast).
Spread in the bottom of the chocolate cookie crust.
Sprinkle with half the chocolate cookie crumbs.
In a medium bowl, whisk together pudding mix and milk, beating until smooth.
Spread $\frac{3}{4}$ of the pudding mixture into the crust.
To remaining pudding, add half of the whipped topping (eyeball it), stirring until smooth.
Spread onto crust.
Top with remaining whipped topping.
Sprinkle with remaining chocolate cookie crumbs and pecans.
Refrigerate for about 2 hours before cutting and serving.

Chocolate Coconut Cream Pudding Pie

PREP TIME: 15 minutes **YIELD:** 8 servings

INGREDIENTS

1 prepared chocolate cookie crust
1 – 3.4 oz. box coconut cream pudding mix
2 $\frac{1}{2}$ c. cold milk, divided
 $\frac{3}{4}$ c. shredded coconut
1 – 8 oz. container whipped topping, thawed, divided
1 – 3.4 oz. box chocolate pudding mix
 $\frac{3}{4}$ c. toasted shredded coconut
chocolate curls for garnish (optional)

INSTRUCTIONS

In a large bowl, combine coconut cream pudding mix and $1\frac{1}{4}$ c. milk. Whisk until smooth.
Fold in the $\frac{3}{4}$ c. shredded coconut and half of the whipped topping (just estimate).
Carefully spread into the prepared crust.
In another large bowl, combine the chocolate pudding mix and remaining $1\frac{1}{4}$ c. milk. Whisk until smooth.
Fold in the remaining whipped topping.
Spread over the coconut mixture.
Sprinkle evenly with the toasted coconut.
To garnish, top with chocolate curls (optional).

No Bake Bailey's Irish Cream Cheesecake

PREP TIME: 30 minutes

YIELD: 8 servings

INGREDIENTS

FOR CRUST:

30 chocolate sandwich cookies (like Oreos!)

1 tbsp. sugar

6 tbsp. butter, melted

FOR CHEESECAKE:

3 – 8 oz. packages full fat cream cheese, softened

1 – 14 oz. can sweetened condensed milk

½ c. Bailey's Irish Cream

¾ c. mini semi-sweet chocolate chips

FOR COFFEE/BAILEY'S WHIPPED TOPPING:

1 tsp. instant coffee granules

2 tbsp. hot water

1½ c. heavy cream

2 tbsp. sugar

2 tbsp. Bailey's

2 tbsp. chocolate syrup, for garnish (*optional*)

1 tbsp. mini semi-sweet chocolate chips, for garnish (*optional*)

INSTRUCTIONS

FOR CRUST:

In a food processor, pulse chocolate sandwich cookies until crumbly.

Add the sugar and melted butter, and mix until incorporated.

Press into a 9-inch pie plate.

FOR CHEESECAKE:

In a large mixing bowl, beat cream cheese until smooth.

Gradually add the sweetened condensed milk in 4-5 additions, mixing well after each addition.

Beat in the Bailey's Irish Cream.

Fold in the semi-sweet chocolate chips.

Pour into the pie crust and smooth the top with a rubber spatula.

FOR COFFEE/BAILEY'S WHIPPED TOPPING:

In a mug, combine instant coffee granules and hot water. Stir until granules dissolve. Set aside.

In a large mixing bowl, combine heavy cream and sugar.

Beat until stiff peaks form, about 6-7 minutes.

Beat in the coffee and Bailey's.

Spread over the cheesecake layer.

For topping, if desired, drizzle with chocolate syrup and mini semi-sweet chocolate chips.

Refrigerate until firm, at least 1 hour. Serve!



No Bake Nutella Cheesecake

PREP TIME: 30 minutes

YIELD: 8 servings

INGREDIENTS

FOR CRUST:

1/3 c. chopped hazelnuts
24 Oreos
2 tbsp. sugar
6 tbsp. butter, melted

FOR CHEESECAKE:

3 – 8 oz. packages reduced-fat cream cheese, softened
2 c. Nutella
2 tsp. vanilla
1 c. powdered sugar
1 – 8 oz. container whipped topping, thawed

INSTRUCTIONS

FOR CRUST:

Combine hazelnuts and Oreos in a food processor, and pulse until they are fine crumbs.

In a medium bowl, combine Oreo-hazelnut mixture, sugar, and butter. Press into the bottom of a 9-inch pie plate.

OPTIONAL: Bake at 350 degrees for 9-10 minutes, or until crust is set. The crust does not need to be baked, but it does set more firmly with a few minutes in the oven. Remove from heat. Cool completely.

FOR CHEESECAKE:

In a large mixing bowl, beat cream cheese until smooth. Add Nutella, vanilla, and powdered sugar, beating until smooth. Fold in whipped topping. Spread evenly into pie crust. Refrigerate for at least 30 minutes, or until thoroughly chilled. Cut and serve.

Turtle Ice Cream Pie

PREP TIME: 1 hour (for chilling)

YIELD: 8 servings

INGREDIENTS

1 – 1.5 qt. container turtle ice cream, caramel-pecan ice cream, or similar
1 prepared chocolate cookie pie crust
1 – 12 oz. jar chocolate fudge ice cream sauce, divided
1 – 12 oz. jar caramel ice cream sauce, divided
1 c. chopped pecans, divided
whipped topping

INSTRUCTIONS

Remove ice cream from freezer, and thaw for about 15 minutes. Meanwhile, heat the fudge sauce in the microwave for 30 seconds (makes it easier to drizzle/spread).

Carefully spread about 1/4 c. chocolate fudge sauce onto the bottom of the chocolate cookie crust.

Drizzle with about 1/4 c. caramel sauce. Then, sprinkle with 1/3 c. chopped pecans.

Spoon a heaping 1 c. ice cream into the crust, and carefully spread it to the edges.

Top the ice cream with an additional 1/4 c. chocolate sauce, 1/4 c. caramel sauce, and 1/3 c. chopped pecans.

Top with another heaping 1 c. ice cream, and spread it to the edges. If you have space in the crust, add an additional scoop or two into the center of the pie to keep it nice and high in the middle.

Freeze for at least 2 hours, or until ice cream is firm.

Before serving, top with a drizzle of chocolate sauce, caramel sauce, remaining pecans, and whipped topping. Cut and serve immediately.

No Bake Banana Split Pie

PREP TIME: 20 minutes **YIELD:** 8 servings

INGREDIENTS

1 prepared shortbread crust
½ c. strawberry preserves
3 medium bananas, sliced
into ½-inch thick disks,
divided
2 – 3.4 oz. boxes instant
banana (or vanilla) pudding
2 c. milk
4-5 large strawberries,
hulled, sliced
½ c. mini semi-sweet
chocolate chips, divided
¼ c. chocolate syrup,
divided
1 - 8 oz. container whipped
topping, thawed
1/3 c. chopped salted
peanuts
1 – 10 oz. jar maraschino
cherries, drained well
sprinkles
1-2 ice cream waffle cones,
crushed, *optional*

INSTRUCTIONS

Carefully spread the strawberry preserves onto the bottom of the pie crust, taking care not to dislodge any of the crust or crumbs.

Cover the layer of jam with a single layer of banana slices.

In a medium bowl, whisk together instant pudding and milk, stirring until thick.

Spread half of the pudding mixture over the layer of jam and bananas.

Top the layer of pudding with a single layer of banana slices, and the strawberry slices.

Sprinkle half of the chocolate chips and drizzle half of the chocolate syrup over the strawberries.

Add ⅓ of the container of whipped topping to the remaining pudding mixture, stirring until combined.

Carefully spread it over the pie.

Top with dollops of the remaining whipped topping, and with peanuts, maraschino cherries, sprinkles, remaining mini chocolate chips and chocolate syrup, and waffle cones.

Chill and store in the refrigerator. Cut and serve.



Cookie Butter Cheesecake with Biscoff Crust

PREP TIME: 30 minutes **COOK TIME:** 15 minutes **YIELD:** 8 servings

INGREDIENTS

1 – 10 oz. package Biscoff cookies, finely crushed
2 tbsp. sugar
4 tbsp. butter, melted
1 – 8 oz. package reduced-fat cream cheese, softened
1 c. cookie butter
 $\frac{3}{4}$ c. powdered sugar
1 – 8 oz. container whipped topping, thawed

INSTRUCTIONS

In a medium bowl, combine cookie crumbs, sugar, and butter. Press into the bottom and up the edges of a 9-inch pie plate. Bake at 350 degrees for 12–14 minutes, or until it's firm and set. Cool completely.

In a large mixing bowl, beat cream cheese, cookie butter, powdered sugar, and whipped topping. Beat until smooth. Spread evenly into pie crust. Refrigerate until chilled, at least 30 minutes. Cut and serve!

Reese's Cup No Bake Peanut Butter Pie Recipe

PREP TIME: 30 minutes **YIELD:** 8 servings

INGREDIENTS

1 store-bought prepared graham cracker or Oreo cookie crust
1 c. chocolate fudge ice cream topping - *not chocolate syrup, but fudge topping*
12 snack-size Reese's cups, unwrapped
 $\frac{3}{4}$ c. creamy peanut butter
4 oz. reduced-fat cream cheese, softened
1 c. powdered sugar
1 – 8 oz. container whipped topping, thawed
1 – 10 oz. bag Reese's minis, unwrapped, coarsely chopped
chocolate syrup

INSTRUCTIONS

In a small microwave-safe bowl, heat the chocolate fudge for 30 seconds, or until smooth. Spread it evenly into the bottom of the crust, careful not to lift up the crust crumbs as you spread.

Arrange the snack-size Reese's cups over the chocolate fudge in the bottom of the crust.

In a large mixing bowl, combine peanut butter, cream cheese, powdered sugar, and about half the whipped topping (eyeball it). Beat until smooth. Fold in the remaining whipped topping. Spread evenly over the Reese's cups in the pie crust. Refrigerate until thoroughly chilled, about 1 hour. Sprinkle with chopped Reese's minis, and a drizzle of chocolate syrup. Cut and serve. Store in refrigerator.

Nutter Butter No Bake Peanut Butter Pie

PREP TIME: 15 minutes **COOK TIME:** 10 minutes **YIELD:** 8 servings

INGREDIENTS

FOR CRUST:

24 Nutter Butter cookies (slightly less than a 16 oz. package), crushed into fine crumbs

2 tbsp. sugar

6 tbsp. unsalted butter, melted

FOR PIE:

$\frac{3}{4}$ c. creamy peanut butter

4 oz. reduced-fat cream cheese, softened

1 c. powdered sugar

1 – 8 oz. container whipped topping, thawed

INSTRUCTIONS

FOR CRUST:

In a medium bowl, combine cookie crumbs, sugar, and melted butter.

Press into the bottom of a 9-inch pie plate.

OPTIONAL: Bake at 350 degrees for 9-10 minutes, or until crust is set. The crust does not need to be baked, but it does set more firmly with a few minutes in the oven. Remove from heat. Cool completely.

FOR PIE:

In a large mixing bowl, combine peanut butter, cream cheese, powdered sugar, and about half the whipped topping (eyeball it).

Beat until smooth.

Fold in the remaining whipped topping.

Spread evenly over the pie crust.

Refrigerate until thoroughly chilled, about 1 hour.

Cut and serve. Store in refrigerator.

No Bake Double Layer Pumpkin Cheesecake

PREP TIME: 15 minutes **YIELD:** 8 servings

INGREDIENTS

2 – 3 oz. packages cream cheese, softened

2 tbsp. milk

2 tbsp. sugar

2 c. whipped topping, thawed

1 prepared shortbread or graham cracker crust

2 small boxes instant vanilla pudding

1 c. milk

1 – 15 oz. can pumpkin puree

1 tsp. cinnamon

$\frac{1}{2}$ tsp. ginger

$\frac{1}{4}$ tsp. cloves

INSTRUCTIONS

In a small mixing bowl, combine cream cheese, 2 tbsp. milk, and sugar. Mix until smooth.

Fold in whipped topping.

Spread this mixture evenly (and carefully) into the bottom of the crust.

In a large bowl, combine the vanilla pudding mix, 1 c. milk, pumpkin, and spices.

Whisk until smooth.

Carefully spread the pumpkin mixture over the cream cheese layer.

Refrigerate for 2–3 hours. Serve!

Dollop with whipped topping for garnish, if desired!

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