



No-Bake Desserts

21 EASY DESSERT RECIPES

"OOH IT'S SO GOOD!!®"



A Free eCookbook from the Mr. Food Test Kitchen



No-Bake Desserts

21 Easy Dessert Recipes

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No-Bake Desserts: 21 Easy Dessert Recipes

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Dear Friends,

Keep your kitchen cool with these quick and easy no-bake dessert recipes! That's right, just in time for summer, we're presenting you with all of our favorites – from ice cream treats to puddin' and pies. And the best part? We can enjoy these wonderful desserts any time of year!

We already know no-bake desserts are perfect for the summer, when it's too hot to even think about turning on the oven. We've got plenty of frozen ice cream treats to help cool you down, like our **Orange and Cream Pops** and **Ice Cream Cone Pie**. And for those times when the family can't decide between having vanilla, chocolate, or strawberry ice cream, our **Banana Split Bombe** is the perfect treat, 'cause it features all three!

But what about holidays, potlucks, and parties, when your oven is busy with casseroles, dips, and more? If you're lacking oven space, no-bake desserts are the answer. You can make amazing pies like our **Millionaire's Pie** and **Belgian Chocolate Pie** any time of year, no oven required!

How about a simple after-school or weeknight treat? No-bake desserts like our kid-friendly **Peanut Butter Cup Parfaits** and **No-Bake Cookie Clusters** come together in a snap, and are sure to satisfy any sweet tooth. And who can resist having a piece of our creamy, pudding-filled, **Chocolate Éclair Cake**? Not us!

From ice cream sandwiches to pudding pies and freezer cakes, we've got no-bake desserts that the whole family will love! We hope you'll spend less time worrying about heating up the kitchen, or finding room in the oven, and more time enjoying all of that...

"OOH IT'S SO GOOD!!®"

Patty Howard
Kelly



P.S. Enjoy this eCookbook filled with 21 no-bake desserts for everyone. Remember our *No-Bake Desserts* eCookbook is available FREE, with many others also available on www.mrfood.com. Go on, tell your friends to visit MrFood.com, so they too can get their very own FREE copies!



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Ice Cream Sandwiches

This easy do-it-yourself version of cookies and ice cream sandwiches makes any store-bought ice cream novelty pale in comparison! Our recipe for Ice Cream Sandwiches is a load of fun to make and heavenly to eat!

What You'll Need:

Serves: 6

- 6 whole graham crackers
- 6 scoops vanilla or favorite flavor ice cream, softened
- 1 cup semisweet chocolate chips
- 1 cup white chocolate baking chips
- 2 tablespoons vegetable oil, divided
- Assorted cookie decorating sprinkles



What To Do:

1. Line a baking sheet with plastic wrap. Break graham crackers in half, making 12 squares. Place a scoop of softened ice cream on 6 squares and place remaining 6 squares on top, pressing down firmly. Place sandwiches in freezer until firm.
2. Place semisweet and white chips in separate microwave-safe bowls. Add 1 tablespoon oil to each bowl then microwave for 2 to 3 minutes, stirring well until melted and smooth.
3. Dip each ice cream sandwich halfway into melted chocolate (3 sandwiches in semisweet chocolate and the other 3 in white chocolate). Immediately decorate with sprinkles and place on the baking sheet. Return sandwiches to freezer until chocolate hardens, then enjoy immediately, or wrap individually in plastic wrap and keep frozen until ready to serve.

Note:

These should stay crisp for up to 2 days; after that, the graham crackers will soften but they'll taste just as good.

Cookies 'n' Cream Pie

We all know that Cookies 'n' Cream is a favorite ice cream flavor. Now you can make this special treat at home. It's so quick and easy (and inexpensive) that you'll be making it over and over again!

Serves: 6

Chill Time: 3 Hr

What You'll Need:

- 1 quart vanilla ice cream, softened
- 12 cream-filled chocolate sandwich cookies, coarsely crushed, divided
- 1 (9-inch) chocolate-flavored prepared pie crust



What To Do:

1. In a medium bowl, combine ice cream and 1 cup chopped cookies; mix well. Spoon ice cream mixture into pie crust and top with remaining crushed cookies.
2. Cover pie and freeze for at least 3 hours before serving.

Note:

The easiest way to crush the cookies is to place them in a re-sealable plastic storage bag and roll over them gently with a rolling pin. You know, this pie can be made up to 2 weeks in advance and stored in the freezer, as long as it's well covered.

Orange and Cream Pops

Refreshing orange sherbet and creamy vanilla ice cream makes these Orange and Cream Pops a stand-out! They're just as good as the ones you can buy from the ice cream man, and always at our fingertips!

What You'll Need:

Serves: 10

- Grated peel of 1 orange
- 1 quart vanilla ice cream, softened
- 1 pint orange sherbet, softened
- 10 craft sticks



What To Do:

1. Line a 9 x 5-inch loaf pan with plastic wrap.
2. In a medium bowl, stir the grated orange peel into the softened vanilla ice cream.
3. Spread half the vanilla ice cream mixture over the bottom of the loaf pan. Spread the orange sherbet over it and top with the remaining vanilla ice cream mixture.
4. Place the craft sticks into the ice cream about two inches apart in two rows. Cover, and freeze until firm.
5. Cut into 10 pops and serve. Cover any leftovers, and keep frozen.

Quick and Easy Pie

Our Quick and Easy Pie is a lip-smacking make-ahead wonder!
There's no baking involved and it's made from just four decadent ingredients...could it get any better?

Serves: 8

Chill Time: 5 Hr

What You'll Need:

- 1 quart vanilla ice cream, softened
- 1 (6-ounce) chocolate pie crust
- 1 (11.75-ounce) jar chocolate ice cream topping
- 3 (1.4-ounce) English toffee candy bars, chopped
- 8 maraschino cherries with stems
- 1 cup frozen whipped topping, thawed



What To Do:

1. Spoon vanilla ice cream into crust. Cover and freeze 3 hours, or until ice cream is firm.
2. Evenly spread ice cream topping over ice cream; sprinkle with chopped candy. Freeze 2 hours, or until ready to serve.
3. Top each serving with a dollop of whipped topping and a maraschino cherry. Serve immediately.

Banana Split Bombe

Ready to run down to the ice cream parlor and order up a fruit-filled sundae? Save your energy, 'cause you'll be "bowled over" by the shape this one's in. Our Banana Split Bombe is a fun version of an all-American Classic.

Serves: 16

Chill Time: 5 Hr

What You'll Need:

- 1/2 gallon Neapolitan ice cream
- 1 (12-ounce) jar hot fudge sauce
- 2 bananas, sliced
- 1 (12-ounce) jar pineapple preserves
- 2 cups frozen whipped topping, thawed



What To Do:

1. Divide 3 flavors of ice cream and allow to soften slightly.
2. Line a 3- to 4-quart bowl with plastic wrap. Spread chocolate ice cream in bottom of bowl. Top with a layer of fudge topping and 1 sliced banana. Spread strawberry ice cream over banana, then top with pineapple preserves and remaining sliced banana. Spread vanilla ice cream over top, then cover and freeze at least 4 hours, or overnight.
3. Remove from freezer and invert onto a serving platter. Remove bowl and plastic wrap, then frost with whipped topping and return to freezer at least 1 hour, until topping has frozen. Serve or cover and keep frozen until ready to serve.

Note:

After slicing, top each serving with a cherry to give it a banana split finishing touch.

Ice Cream Cone Pie

Remember when you got down to the bottom of your ice cream cone and it was filled with the last of your ice cream and you wished you could start over? Well, that was the best part and so is this!

Serves: 6

Cook Time: 10 Min | **Chill Time:** 3 Hr

What You'll Need:

- 12 sugar cones
- 1 cup coarsely chopped toasted pecans
- 1/2 cup chocolate chips
- 5 tablespoons butter
- 1/2 gallon any flavor ice cream, softened



What To Do:

1. Put the sugar cones in a plastic bag or between sheets of waxed paper and crush into small pieces with a rolling pin. (Do not chop in food processor.) Mix crushed cones and pecans in a medium bowl; set aside.
2. Put the chocolate chips and butter in a small heavy saucepan and melt over low heat, stirring occasionally. Pour over the cone mixture, mixing well. Press half of the mixture evenly over the bottom and up the sides of an ungreased 9-inch pie plate. Spread ice cream over mixture. Sprinkle remaining mixture over top of pie, and press down with the back of a spoon.
3. Cover and freeze for several hours or until firm. Pie may be kept frozen for up to 1 month.

Note:

The secret to success is softening the ice cream before using it and freezing the final product in a good cold freezer. To soften ice cream, break it up in a mixing bowl and stir with a wooden spoon. Do not let the ice cream reach the melting point.

Easy Ice Cream Cake

Really, who doesn't love a good ice cream cake? Now you don't have to get one from the store because our Easy Ice Cream Cake is just that -- easy! And we can bet no one will ever want the store bought kind again!

Serves: 8

Chill Time: 6 Hr

What You'll Need:

- 1 pint vanilla ice cream, softened
- 1 (8-ounce) container frozen whipped topping, thawed
- 1 (4-serving-size) package strawberry-flavored gelatin
- 1 (10-3/4-ounce) package frozen pound cake, thawed and cut into 1-inch cubes
- 8 strawberries



What To Do:

1. Line a 9- x 5-inch loaf pan with plastic wrap, extending over sides.
2. In a large bowl, combine ice cream, whipped topping, and dry gelatin; mix well. Stir in cake cubes and pour into prepared pan.
3. Cover with plastic wrap and freeze 6 to 8 hours, or until firm.
4. Remove from pan, invert onto serving platter, and discard plastic wrap. Garnish with strawberries, then slice and serve. Store leftover ice cream cake in freezer.

Note:

Drizzle with hot fudge before serving for that extra special touch!

Millionaire's Pie

This pie tastes like a million bucks, which is why we call it Millionaire's Pie! And the pineapple chunks in each slice even look like gold nuggets. A pie that looks as rich as it tastes? We're in!

Serves: 6

Chill Time: 6 Hr

What You'll Need:

- 1 (20-ounce) can pineapple chunks, drained and blotted dry on paper towels
- 1 cup chopped pecans
- 1 (14-ounce) can sweetened condensed milk
- 2 tablespoons fresh lemon juice
- 2 cups frozen whipped topping, thawed
- 1 (9-inch) prepared graham cracker pie crust



What To Do:

1. In a large bowl, combine pineapple, pecans, sweetened condensed milk, and lemon juice; mix well. Gently fold in whipped topping.
2. Pour mixture into graham cracker crust. Freeze at least 6 hours or overnight.

Note:

Top with extra pecans and a drizzle of caramel sauce for a true "millionaire" presentation.

Pink Lemonade Pie

Pink Lemonade Pie will make you feel like a kid with a lemonade stand...only this time you'll need a fork instead of a straw. And the best part? Cutting into this yummy pie won't mean cutting into the profits!

Serves: 6

Chill Time: 20 Min

What You'll Need:

- 1 (8-ounce) package cream cheese, softened
- 1 (6-ounce) container frozen pink lemonade concentrate, thawed
- 1 (8-ounce) container frozen whipped topping, thawed
- 4 drops red food color (optional)
- 1 (9-inch) prepared shortbread pie crust



What To Do:

1. In a medium bowl, beat cream cheese until smooth. Add lemonade concentrate and beat until well combined. Stir in whipped topping and food color, if desired.
2. Spoon into pie crust and freeze 20 minutes (see Note). Serve, or cover and chill until ready to serve.

Note:

What happens if you leave the pie in the freezer for longer than 20 minutes? It's okay, Pink Lemonade Pie tastes great frozen, too. Just before serving, garnish with dollops of whipped cream and lemon slices.

Strawberry Cream Pie

Thanks to a few shortcuts we can make a delicious Strawberry Cream Pie in just minutes! You can even make this no-bake strawberry pie ahead of time and bring it along to your next get-together.

Serves: 8

Chill Time: 1 Hr

What You'll Need:

- 1 (4-serving size) package vanilla instant pudding and pie filling
- 1/2 cup sour cream
- 1/4 cup milk
- 3 cups frozen whipped topping, thawed (plus extra for garnish)
- 1 prepared 9-inch graham cracker pie crust
- 1-1/2 cups whole strawberries, hulled and sliced in half (plus extra for garnish)



What To Do:

1. In a large bowl, combine pudding mix, sour cream, and milk. Add whipped topping and beat with a wire whisk 1 minute, or until well blended. Spoon half the mixture into pie crust.
2. Place strawberries into mixture, then top with remaining mixture.
3. Freeze the pie about 2-3 hours or refrigerate 6-8 hours before serving. Garnish with additional whipped topping and strawberries.

Hawaiian Pudding Pie

Whisk your taste buds away to a tropical paradise with a slice of Hawaiian Pudding Pie. Every mouthful of this no-bake pie will leave you with feelings of warm and sunny days.

Serves: 6

Chill Time: 4 Hr

What You'll Need:

- 1 large (6-serving) package vanilla instant pudding and pie filling
- 2 cups milk
- 2 tablespoons melted butter
- 1 cup frozen whipped topping, thawed (one 8-ounce container equals 3-1/2 cups)
- 1 prepared (9-inch) graham cracker pie crust
- 1/2 cup toasted flaked coconut (optional)



What To Do:

1. In a large bowl, prepare pudding according to package directions, using the 2 cups milk. Fold in butter and whipped topping then pour mixture into pie crust.
2. Refrigerate 4 hours, or until firm.
3. Top with toasted coconut just before serving, if desired.

Notes:

- If you have only 4-serving packages of vanilla pudding on hand then open 2 of them and measure out and use 2/3 cup pudding mix.
- Every time you make this it can be a different kind of pie. Try lining bottom of pie crust with banana slices, berries, peaches, or canned fruit before adding the filling.
- If you'd like to make your own toasted coconut, spread out the flaked coconut on a baking sheet and bake at 325 degrees F. until golden, mixing occasionally.

Belgian Chocolate Pie

Pink Lemonade Pie will make you feel like a kid with a lemonade stand...only this time you'll need a fork instead of a straw. And the best part? Cutting into this yummy pie won't mean cutting into the profits!

Serves: 8

Chill Time: 6 Hr 10 Min

What You'll Need:

- 1 teaspoon instant coffee granules
- 2 teaspoons hot water
- 1 (14-ounce) can sweetened condensed milk
- 1 cup (6 ounces) semisweet chocolate chips, melted
- 1 cup heavy cream
- 1 (9-inch) chocolate graham cracker pie crust



What To Do:

1. In a large bowl, dissolve coffee granules in hot water. Add sweetened condensed milk and melted chocolate, stirring until smooth. Chill for 10 minutes.
2. In a medium bowl, with an electric beater on high speed, beat cream for 4 to 6 minutes, until stiff peaks form. Fold whipped cream into chocolate mixture then pour into pie crust.
3. Cover and freeze at least 6 hours, or until firm.

Notes:

- Give this a fancy look by topping it with some additional whipped cream dollops and chocolate-covered coffee beans.
- This pie can be served frozen, but you may want to remove it from the freezer 5 to 10 minutes before serving for a softer pie.

Banana Cream Pie Surprise

What's the surprise? A layer of melted chocolate chips at the bottom of this creamy banana pie. And to make it even more tempting, we topped it with whipped topping and chopped candy bars.

Serves: 8

Chill Time: 2 Hr

What You'll Need:

- 1/2 cup semisweet chocolate chips
- 1 (6-ounce) prepared graham cracker pie crust
- 2 bananas, sliced
- 1 (3.4-ounce) package vanilla instant pudding mix
- 1 (3.4-ounce) package banana cream instant pudding mix
- 2-1/2 cups milk
- 1/2 (8-ounce) container frozen whipped topping, thawed
- 2 (1.4-ounce) chocolate-covered toffee candy bars, coarsely chopped



What To Do:

1. In a small microwaveable bowl, microwave chocolate chips on HIGH 1 minute or until melted, stirring occasionally; set aside to cool slightly.
2. Spoon chocolate into pie crust. Arrange sliced bananas over chocolate.
3. In a medium bowl, combine vanilla and banana cream pudding mixes. Add milk and whisk 2 minutes, or until thickened.
4. Pour pudding mixture over bananas, spreading carefully with a spatula. Spread whipped topping over pudding mixture, and sprinkle with chopped candy bars.
5. Cover and chill 2 hours.

Sunny Party Pie

Looking for an easy-to-throw-together pie that's full of sunshine? Our Sunny Party Pie looks bright and sunny on the outside and tastes rich and fruity on the inside. This pie will do the trick!

Serves: 8

Chill Time: 4 Hr

What You'll Need:

- 1 (4-serving-size) package lemon-flavored gelatin mix
- 1 (8-ounce) container frozen whipped topping, thawed, divided
- 4 to 5 drops yellow food color (optional)
- 1 (8-ounce) can mandarin oranges, drained
- 1 (9-inch) prepared graham cracker pie crust



What To Do:

1. In a large bowl, prepared gelatin according to package directions; refrigerate until slightly thickened.
2. Gently fold in 2 cups whipped topping and yellow food color, if desired. Stir in mandarin oranges and pour into pie crust. Refrigerate 4 hours, or until firm. Garnish with remaining whipped topping.

"That Cherry Stuff"

We cannot tell a lie...we love this fluff dessert, and so will your whole gang! It's not just easy to make, it's yummy to eat. Before you know it, they'll be asking for "That Cherry Stuff" over and over again!

Serves: 8

Chill Time: 5 Hr

What You'll Need:

- 1 (21-ounce) can cherry pie filling
- 1 (8-ounce) container frozen whipped topping, thawed
- 1 (14-ounce) can sweetened condensed milk
- 1 (8-ounce) can crushed pineapple, drained
- 1 cup coarsely chopped nuts (any kind)



What To Do:

1. In a large bowl, fold together all ingredients.
2. Spoon into a serving bowl or individual dessert glasses. Chill before serving.

Peanut Butter Cup Parfaits

What's better than a rich, chocolatey peanut butter cup? Why, a Peanut Butter Cup Parfait, of course! Layers of creamy pudding combine to form this luscious treat that's sure to please.

Serves: 6

Chill Time: 30 Min

What You'll Need:

- 1 (4-serving) package instant chocolate pudding
- 4 cups milk, divided
- 1 (4-serving) package instant vanilla pudding
- 1 cup peanut butter
- 1/2 cup chopped miniature peanut butter cup candies, plus 6 whole candies reserved
- 1/2 cup whipped topping



What To Do:

1. In a medium bowl, combine chocolate pudding and 2 cups milk; whisk until thickened then set aside.
2. In another medium bowl, combine vanilla pudding and remaining milk; whisk until slightly thickened. Add peanut butter and whisk until smooth.
3. Evenly spoon chocolate pudding then peanut butter pudding into parfait glass. Sprinkle a spoonful of candy over pudding then repeat layers one more time, ending with a dollop of whipped topping and a whole candy. Repeat with remaining parfait glasses.
4. Refrigerate 30 minutes, or until ready to serve.

Strawberry Swirl Dessert Shooters

Our Strawberry Swirl Dessert Shooters are personally portioned, so that everyone can enjoy their own sweet treat. They taste just like strawberry shortcake, but won't cost you trouble thanks to some shortcut ingredients!

What You'll Need:

- 1 cup frozen whipped topping, thawed
- 2 teaspoons refrigerated white chocolate macadamia nut coffee creamer
- 1 cup refrigerated vanilla pudding
- 2 tablespoons strawberry dessert topping
- 3 strawberries, cut in half

Serves: 6



What To Do:

1. In a small bowl, gently combine whipped topping and coffee creamer.
2. In 6 small shot glasses or dessert cups, evenly distribute vanilla pudding. Drizzle each with strawberry sauce; repeat layers. Top each with a dollop of whipped topping mixture and garnish with a strawberry half.
3. Refrigerate until ready to serve..

Chocolate Éclair Cake

Who would dream that it could take just 5 easy ingredients and absolutely no baking to make this luscious homemade Chocolate Eclair Cake? If you don't try this easy dessert, you're truly missing out!

Serves: 12

Chill Time: 8 Hr

What You'll Need:

- 1 (14.4-ounce) box honey graham crackers (see Tip)
- 2 (4-serving) packages French vanilla instant pudding mix
- 3 cups milk
- 1 (12-ounce) container frozen whipped topping, thawed
- 1 (16-ounce) container ready-to-spread chocolate frosting



What To Do:

1. Line bottom of an ungreased 9- x 13-inch baking dish with one-third of the graham crackers.
2. In a large bowl, whisk together pudding mix and milk; add whipped topping, stirring until mixture thickens.
3. Spread half of pudding mixture over graham crackers in baking dish. Repeat layers with one-third of graham crackers and remaining pudding mixture. Top with remaining graham crackers. Spread with chocolate frosting. Cover to chill.

Note:

One box of graham crackers contains 3 individually wrapped packages of crackers. Use one package for each layer of this decadent dessert.

Million Dollar Rice Salad

Our Million Dollar Rice Salad is a sweet and refreshing addition to any meal. Fresh fruit, chopped nuts, and cream cheese make this dessert the perfect combination of creamy and crunchy!

Serves: 6

Chill Time: 1 Hr

What You'll Need:

- 8 ounces cream cheese, softened
- 3 tablespoons sugar
- 2 cups cooled cooked rice
- 1 cup red grapes, cut in half
- 1/2 cup chopped maraschino cherries
- 1 banana, thinly sliced
- 1 (12-ounce) container frozen whipped topping, thawed
- 1/2 cup chopped walnuts



What To Do:

1. In a large bowl, combine cream cheese and sugar until smooth. Add rice, grapes, cherries, and banana; mix well. Fold in whipped topping and nuts.
2. Chill 1 hour, then serve.

Banana Pudding Freezer Cake

Want to "take the cake" in summer without lighting your oven? Our luscious Banana Pudding Freezer Cake, will melt their hearts. Packing all the tastes of comforting banana pudding, you just can't go wrong with this one!

Serves: 12

Chill Time: 8 Hr

What You'll Need:

- 1 (4-serving-size) package instant vanilla pudding, prepared according to package directions
- 3 large bananas, peeled and sliced
- 1 (12-ounce) container frozen whipped topping, thawed, divided
- 2 cups crushed vanilla wafers
- 6 tablespoons butter, melted



What To Do:

1. Line a 9- x 5-inch loaf pan with plastic wrap, with ends extending over sides of pan.
2. Stir banana slices and 2 cups whipped topping into prepared pudding mixture. Spoon into prepared pan.
3. In a medium bowl, combined crushed cookies and butter; mix well. Sprinkle over pudding mixture and gently pressed down. Cover with ends of plastic wrap.
4. Freeze 8 hours or until firm. Invert dessert onto serving platter, remove pan and plastic wrap. Cover with remaining whipped topping and serve.

Note:

Garnish with extra banana slices and wafer cookies.

No-Bake Cookie Clusters

Whether you call 'em cookies or you call 'em candy, there's one thing we can all agree on calling 'em - Yummy!
Our No-Bake Cookie Clusters combine some of our favorite things into one easy-to-make sweet treat!

Makes: 28 to 30

Cook Time: 10 Min

What You'll Need:

- 1 (12-ounce) package white chocolate chips
- 2 tablespoons peanut butter
- 1-1/4 cups crispy toasted rice cereal
- 1 cup Spanish peanuts
- 1 cup miniature marshmallows



What To Do:

1. Line baking sheets with wax paper.
2. In a large saucepan over low heat, melt white chocolate with peanut butter, stirring constantly. Let mixture cool slightly, then stir in cereal and peanuts. Fold in marshmallows.
3. Drop mixture by tablespoonfuls onto prepared baking sheets. Let cool until firm. Serve, or refrigerate until ready to serve.

Note:

You can add some fun to these by sprinkling on a little flaked coconut, colored sprinkles, or chopped candy bars before allowing to cool.