












## *Tips*

-  Use cold evaporated milk for the thickest, creamiest filling.
-  Make sure you're using instant vanilla pudding, not cook-and-serve pudding. This is not the time for surprises.
-  Pour the Dr Pepper in slowly. Soda has a tendency to get excited when mixed.
-  For a stronger Dr Pepper flavor, add a little Dr Pepper concentrate to the filling.
-  Cherry Dr Pepper works beautifully if you want even more cherry flavor.
-  Let the pie chill for at least 4 hours before slicing. Overnight is even better.
-  Freeze the pie for 20 to 30 minutes before serving if you want extra-clean slices.
-  Pat the maraschino cherries dry before decorating the pie so the red syrup doesn't run into the whipped topping.
-  A Nilla Wafer crust gives the pie a sweeter, old-fashioned flavor, while a graham cracker crust lets the Dr Pepper shine a little more.

## *Storage*

Store leftovers covered in the refrigerator for up to 3 days. This pie can be frozen for up to 3 months. Thaw slightly before serving for the best texture.

## FAQs

### **Can I freeze Dr Pepper pie?**

Yes. Freeze it for up to 2 months, tightly wrapped. Let it soften slightly before serving for the best texture. It's really good partially frozen.

### **Can I use homemade whipped cream instead of Cool Whip?**

Yes but it must be stabilized first. Homemade whipped cream breaks down quickly. I recommend going with the Cool Whip.

### **How can I make the Dr Pepper flavor stronger?**

Add a small amount of Dr Pepper concentrate to the filling. The original recipe has a subtle soda-shop flavor, while the concentrate gives it a bolder Dr Pepper punch.

### **Can I use sugar-free pudding?**

Yes, although the texture may be slightly different than the original recipe.