

Foodnity Recipes

Key Lime Pie Trifle – Magical 3-Layer Dessert

20 min Prep time	**20 min** Total time	**6** Servings
Easy Difficulty	**American** Cuisine	

Ingredients

Key Lime Filling

- [ ] 1 cup sweetened condensed milk
- [ ] ½ cup freshly squeezed key lime juice
- [ ] 2 tbsp lime zest
- [ ] 1 tsp vanilla extract

Graham Crust Base

- [ ] 1½ cups graham cracker crumbs
- [ ] ¼ cup melted butter
- [ ] 2 tbsp granulated sugar

Whipped Cream Topping

- [ ] 1 cup heavy whipping cream
- [ ] 2 tbsp powdered sugar
- [ ] 1 tsp vanilla extract

Instructions

1. Combine graham crumbs, melted butter, and sugar; press into the bottom of a clear glass trifle bowl.
2. Whisk together condensed milk, lime juice, zest, and vanilla until smooth; pour over the crust and smooth the top.
3. In a chilled bowl, beat heavy cream with powdered sugar and vanilla until soft peaks form; spread over the lime layer.
4. Refrigerate for at least two hours; before serving, garnish with extra zest and a sprig of mint.
5. Serve chilled and enjoy the bright citrus sparkle with each spoonful.

Nutrition per serving

320 kcal	5 g	38 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra crunch, sprinkle a few toasted coconut flakes between layers.
- If you prefer less sweetness, use light condensed milk.
- A quick drizzle of honey over the cream adds a subtle floral note.