

Foodnity Recipes

Key Lime Pie Trifle

Bright, creamy trifle with lime, graham crumbs and whipped cream—perfect for any gathering.

20 min Prep time	**10 min** Cook time	**30 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Crust

- [ ] 1 1/2 cups graham cracker crumbs
- [ ] 1/4 cup melted butter
- [ ] 3 tbsp sugar

Lime Filling

- [ ] 1 cup cream cheese, softened
- [ ] 1/2 cup key lime juice
- [ ] 1/2 cup sweetened condensed milk
- [ ] 2 tbsp powdered sugar

Whipped Cream

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

Garnish

- [ ] Lime zest
- [ ] Optional fresh berries

Instructions

1. Preheat the oven to 350°F (175°C). Combine graham cracker crumbs, melted butter, and sugar; press the mixture into the bottom of individual glasses or a large trifle bowl. Bake for 8 minutes until lightly golden, then let cool.
2. In a bowl, beat the softened cream cheese until smooth. Add key lime juice, sweetened condensed milk, and powdered sugar; blend until the filling is airy and bright. This is the tangy heart of the trifle.
3. Whip the heavy cream with powdered sugar and vanilla until soft peaks form. Fold gently into the lime mixture to keep it light.
4. Layer the cooled crust, then spoon a generous layer of lime-cream, followed by a fluffy swirl of whipped cream. Repeat until glasses are full, ending with whipped cream on top.
5. Refrigerate for at least two hours. Just before serving, garnish with lime zest and, if desired, a handful of fresh berries.

Nutrition per serving

320 kcal	4 g	30 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra zest, zest a bit of lime directly over the finished trifle.
- If the crust seems dry, drizzle a tiny splash of melted butter before adding the filling.
- You can substitute the graham crumbs with crushed vanilla wafers for a different flavor note.