

Foodnity Recipes

Pecan Pie Trifle Recipe

A sweet, layered delight combining creamy custard, buttery pecan pie, and fluffy whipped cream.

20 min Prep time	**15 min** Cook time	**35 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Base and Crunch

- [ ] 1 ½ cups pecan pie crust, crumbled
- [ ] ½ cup toasted pecan halves, coarsely chopped

Vanilla Custard

- [ ] 2 cups whole milk
- [ ] ½ cup heavy cream
- [ ] ½ cup granulated sugar
- [ ] 4 large egg yolks
- [ ] 1 vanilla bean, split and seeds scraped
- [ ] ¼ tsp ground cinnamon
- [ ] 2 tbsp maple syrup

Whipped Cream

- [ ] 1 cup heavy cream, chilled
- [ ] 2 tbsp powdered sugar
- [ ] ½ tsp vanilla extract

Instructions

1. Preheat a small saucepan over medium heat, add milk, cream, half the sugar, vanilla seeds, and cinnamon; bring just to a simmer, then remove from heat.
2. In a bowl, whisk egg yolks with remaining sugar until pale, then slowly pour the warm milk mixture into the yolks while whisking constantly.
3. Return the custard to the saucepan and cook over low heat, stirring gently, until it coats the back of a spoon; stir in maple syrup, then cool.
4. Whip the chilled cream with powdered sugar and vanilla until soft peaks form.
5. In a clear trifle bowl, layer half the crust crumbs, then half the custard, sprinkle with toasted pecans, add a layer of whipped cream; repeat layers, ending with whipped cream.
6. Garnish with a drizzle of maple syrup and a few whole pecan halves; chill for at least one hour before serving.

Nutrition per serving

420 kcal	6 g	38 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- Allow the custard to cool completely before layering to avoid melting the whipped cream.
- For extra crunch, add a thin layer of caramelized sugar on top.
- If using store-bought crust, toast it briefly to revive its buttery flavor.