

Refreshing Key Lime Pie Trifle: Layers of Creamy Citrus Perfection

Key Lime Pie Trifle: A Tropical Dream in Layers of Creamy Perfection!



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INGREDIENTS

- 1 package (8 oz) cream cheese, softened
- 1 can (14 oz) sweetened condensed milk
- 1/2 cup freshly squeezed lime juice
- Zest of 2 limes (about 2 tablespoons)
- 1 teaspoon vanilla extract
- 1 cup heavy cream (for the filling)
- 2 tablespoons powdered sugar (for the whipped cream for filling)
- 1 package (10 oz) graham crackers, crushed
- 2 tablespoons melted butter
- 1 cup fresh whipped cream (for topping/garnish)
- Lime slices and extra lime zest for garnish

DIRECTIONS

1. Let's assemble your refreshing Key Lime Pie Trifle:
2. Prepare the : Lime Cream Mixture: In a medium-sized mixing bowl, combine the softened cream cheese, sweetened condensed milk, 1/2 cup lime juice, lime zest, and 1 teaspoon vanilla extract. Using an electric mixer, beat the ingredients together until the mixture is completely smooth and creamy, with no lumps.
3. Whip : Cream for Filling: In a separate, clean medium bowl, pour the 1 cup heavy cream (make sure it's very cold) and add the 2 tablespoons powdered sugar. Beat with an electric mixer on high speed until stiff peaks form.
4. Fold : Cream into Lime Mixture: Gently fold the whipped cream into the cream cheese mixture until it is fully incorporated and no streaks of plain whipped cream remain. Be gentle to keep the mixture light and airy.
5. Prepare the : Graham Cracker Crust: In a small bowl, combine the crushed graham crackers with the melted butter. Mix until the crumbs are evenly coated and resemble wet sand.
6. Assemble the : Trifle: To assemble, choose a large glass trifle bowl or individual trifle cups/mason jars to showcase the beautiful layers. Start by spooning a layer of the graham cracker mixture into the bottom of your chosen serving dish(es). Press lightly with the back of a spoon to create a somewhat packed layer.
7. Next, spoon a layer of the lime cream mixture over the graham crackers, smoothing it out gently with a spatula.

8. Repeat these layers: graham cracker mixture, then lime cream mixture. Continue until all ingredients are used, making sure to end with a layer of the lime cream mixture on top.
9. Chill: Cover the trifle (or individual cups) with plastic wrap and refrigerate for at least 2 hours. This chilling time is crucial to allow the flavors to meld and for the trifle to set firmly, making for clean scoops or servings. For best results, chill overnight.
10. Garnish and : Serve: Just before serving, top the trifle generously with the 1 cup fresh whipped cream. Garnish with lime slices and extra lime zest for a vibrant and appealing presentation. Serve chilled and enjoy this delightful tropical treat!

SWAPS & NOTES

Cream Cheese: Ensure your cream cheese is completely softened to room temperature.

This is crucial for achieving a smooth, lump-free lime cream mixture.

Lime Juice & Zest: Freshly squeezed lime juice and freshly zested lime are essential for the best, brightest, and most authentic key lime flavor.

Bottled lime juice won't provide the same vibrant tang.

TIPS FOR SUCCESS

Soften Cream Cheese Properly: As mentioned, room temperature, softened cream cheese is key for a smooth filling.

Cold Heavy Cream: Always use very cold heavy cream when whipping to achieve stiff peaks quickly and effectively.

Gentle Folding: When incorporating the whipped cream into the lime mixture, fold gently to maintain the airy texture.

Chill Time is Crucial: Do not rush the chilling!

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