

## No-Bake Key Lime Trifle: Zesty, Creamy & Refreshing Summer Dessert

Key Lime Trifle: A Zesty, Creamy, and Refreshing Summer Delight!



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### INGREDIENTS

1 package (8 oz) cream cheese, softened  
1 can (14 oz) sweetened condensed milk  
 $\frac{1}{2}$  cup freshly squeezed lime juice (from about 4-5 limes, Key limes preferred if available)  
Zest of 2 limes  
1 teaspoon vanilla extract  
1 cup heavy cream (cold, for whipping)  
2 tablespoons powdered sugar (confectioners' sugar)  
1 package (10 oz) graham crackers, crushed (about  $\frac{1}{2}$  - 2 cups crumbs)  
2 tablespoons unsalted butter, melted  
1 cup fresh whipped cream (for garnish, separate from the 1 cup heavy cream)  
Lime slices and extra lime zest for garnish

### DIRECTIONS

1. Prepare the Key Lime Cream Filling: In a medium mixing bowl, using an electric mixer or a whisk, beat the softened cream cheese until it is smooth and creamy. Add the 1 can (14 oz) sweetened condensed milk,  $\frac{1}{2}$  cup freshly squeezed lime juice, zest of 2 limes, and 1 teaspoon vanilla extract. Beat until all ingredients are thoroughly combined and the mixture is smooth and well blended.
2. Whip Heavy Cream (for filling): In a separate, very cold bowl (a chilled metal bowl works best), pour the 1 cup cold heavy cream. Using an electric mixer, beat the heavy cream until stiff peaks form. Be careful not to overbeat, or it will turn grainy.
3. Fold into Cream Filling: Gently fold the whipped heavy cream into the key lime cream cheese mixture until it is fully incorporated and the filling is light and airy. Be careful not to deflate the whipped cream.
4. Prepare the Graham Cracker Crust: In a small bowl, combine the 1 package (10 oz) crushed graham crackers with the 2 tablespoons melted butter. Mix with a fork until the crumbs are evenly moistened.
5. Assemble the Trifle: To assemble your beautiful trifle, begin by placing about one-third of the graham cracker mixture evenly in the bottom of a large glass trifle bowl (or divide among individual cups). Next, spoon about one-third of the key lime cream mixture over the graham crackers, gently spreading it smooth with a spatula. Repeat the layers: another layer of graham cracker mixture, followed by another layer of key lime cream. Finish with the remaining graham cracker mixture, and then the final layer of key lime

cream on top. Ensure the top layer is smooth.

6. **6. Garnish & Chill:** Garnish the top of the trifle generously with fresh whipped cream (the separate 1 cup whipped cream for topping), lime slices, and extra lime zest. Cover the trifle loosely with plastic wrap. Refrigerate for at least 2 hours before serving. This crucial chilling time allows the flavors to meld beautifully and the trifle to set firmly, making for clean scoops.
7. **7. Serving:** Serve chilled and enjoy!

## SWAPS & NOTES

**Cream Cheese:** Ensure your cream cheese is fully softened to room temperature for a smooth, lump-free filling.

**Sweetened Condensed Milk:** This is crucial for the texture and sweetness of the filling.

**Lime Juice & Zest:** Freshly squeezed lime juice is essential for the authentic Key lime flavor.

Key limes offer a more aromatic and tart flavor, but regular Persian limes work perfectly fine.

## TIPS FOR SUCCESS

**Room Temperature Cream Cheese:** This is essential for a smooth, lump-free key lime cream.

**Cold Heavy Cream:** Ensure the heavy cream is very cold for successful whipping to stiff peaks.

Squeeze Cucumber Dry: This is the most crucial step for thick, non-watery Tzatziki.

Squeeze out as much liquid as possible!

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Original recipe: <https://chefmaniac.com/no-bake-key-lime-trifle-zesty-creamy-refreshing-summer-dessert/>