



Pecan Pie Trifle



Ingredients

- 8 oz. cream cheese, softened
- 1 1/2 cups whipping cream
- 1 1/2 tsp. vanilla extract
- 1 (2-lb.) pecan pie, homemade or frozen (thawed) and cut into 1-inch cubes
- 1/3 cup chocolate fudge topping
- 1/3 cup caramel topping
- 1/2 cup chopped pecans

Directions

1. Beat cream cheese, whipping cream, and vanilla extract in a large bowl at medium speed with an electric mixer 2 to 3 minutes or until smooth and firm.
2. Place half of pie cubes in bottom of a 4-qt. trifle dish or tall, clear 4-qt. glass bowl. Spread half of whipped cream mixture over pie cubes. Drizzle with half of chocolate fudge topping and caramel topping. Sprinkle with half of chopped pecans. Repeat layers ending with whipped cream mixture, chocolate fudge, caramel topping, and chopped pecans (for decoration).
3. Cover and chill at least 1 hour or up to 8 hours.

*You can also make individual trifles

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