



Mason Jar Trifles

Ingredients:

12 half-pint Mason jars with lids

Prepared cake from a mix; or cubed pound cake; or crushed cookies; or brownies

3-4 c. of fresh fruit, cut up; or fruit pie filling; or fruit jams or preserves

2 cups prepared pudding; or whipped cream

Optional garnishes or add-ins: nuts, chocolate chips, granola, dried fruit, broken up candy bars

Directions:

In Mason jars, layer cake, fruit and pudding. Repeat the layers. Place lids on jars and refrigerate until ready to serve.

Mason Jar Trifles are easy to make and versatile! You really don't even need jars!

You can make one large trifle in a pretty serving dish, or on a platter.

Your base layer can be any choice of flavors and types of cake or cookie. You can bake a cake on a sheet pan to get a thin layer. Use a biscuit cutter or a Mason jar lid to cut rounds that will fit inside the Mason jar for a neat layer, or just break the cake into pieces. You can purchase cookies or bake your own cookies to fit inside, also.

The fruit layer can be fresh, canned or frozen (let it thaw); any type from berries or bananas to mandarin oranges or fruit pie filling (even pumpkin!).

The fluffy layer can be whipped cream, marshmallow fluff or pudding.

Find layers that complement each other: brownies, chocolate pudding and marshmallow with a drizzle of hot fudge sauce; gingerbread cake, peaches and whipped cream; spice cake, apple pie filling, walnuts and whipped cream.