

# Berry Trifle Jars

*A recipe from Jenn de la Vega*

My mom would make this marshmallow dip for strawberries when I was younger. The not-so ripe grocery berries were pretty flavorless unless you dipped them in granulated sugar before eating them. I put a shortcake version of this in my cookbook, *Showdown: Comfort Food, Chili & BBQ*, but for quarantine-friendly sharing, I made it in a trifle you can pack into jars to exchange with friends.

Makes 2 pints or 4 8oz-jars

**8 oz cream cheese**

**1 jar of marshmallow fluff**

**2 cups of any berries, washed**

**2 vanilla muffins, cubed into  $\frac{1}{2}$ " pieces**

**Optional: fresh mint**

1. Whip the cream cheese and the marshmallow until it forms a smooth spread. It will appear difficult at first but have faith.

2. Slice strawberries into discs, crosswise. Leave blue, black, and raspberries whole.

3. Place 2 or 3 muffin pieces at the bottom of the jars, layer a spoonful of marshmallow mixture, and then a spoonful of berries. Continue to layer until you reach the top of the jars.

4. Garnish with a few leaves of fresh mint and screw on the lid.

Use leftover marshmallow cream for cupcakes, in between cakes, on ice cream sundaes, or on pancakes. Oh, I haven't tried a fluffernutter sandwich with it yet, but I bet it's great.