

Easy Pie-in-a-Jar Trifle

MAKES 8-10 SERVINGS

1 jar Country Living Blackberry Pecan or Garden Gate Triple Berry Pie-in-a-Jar

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| 1 1/2 cups gingersnap crumbs
(8 ounces gingersnaps) | 2 cups heavy cream
3 tablespoons sugar |
| 2 cups whole pecans (8 ounces) | 1/4 cup chopped crystallized ginger |

Preheat the oven to 375 degrees.

Lay the pecans on a sheet tray and toast until lightly golden and fragrant, about 15 minutes.

Whip the heavy cream until thickened, and add the sugar. Continue whipping until soft peaks form.

Use a large glass bowl to assemble the trifle. Fill the bottom with a one-third of the toasted pecans, then add one-third of the whipped cream, then one-third of the crumbs, then half of the blackberry pecan or triple berry pie filling. Spread each layer as evenly as possible right to the edge of the bowl.

Repeat the layering once more, ending with the pie-in-a-jar filling. Add the rest of the crumbs, then the last of the whipped cream. Finally, garnish the top with the rest of the pecans and the crystallized ginger.

Chill trifle at least two hours to set before serving. May be made up to 12 hours ahead of time.

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