



Strawberry Shortcake Trifle

A sweet summertime treat, this delightful trifle is a twist on classic strawberry shortcake! Strawberry Shortcake Mini Muffins combined with fresh strawberries and light whipped topping are layered to create this simple, no-bake dessert! Plus, it's a mini treat that's great for mini fingers. Great for a special occasion or lazy afternoon, give Strawberry Shortcake Trifles a try!

Makes 5 Servings

Ingredients:

2 Cartons Little Debbie® Strawberry Shortcake Mini Muffins
1 Container Whipped Topping, Thawed
1 LB Fresh Strawberries, Diced
3 TBSP Granulated Sugar

Supplies:

5 4oz Glass Jars

Directions:

1. Toss diced strawberries with sugar. Let rest 10 minutes.
2. Assemble your trifle by adding a small spoonful of strawberries at the bottom of each jar.
3. Top strawberry mixture with 3 or 4 roughly crumbled Strawberry Shortcake Mini Muffins.

4. Add a spoonful of whipped topping over the muffins.
5. Repeat layering process once more.
6. Garnish with fresh strawberries, strawberry syrup or as desired.
7. Serve immediately.

Products Used:



**Strawberry Shortcake
Mini Muffins**