

Fruity Topping

READY IN
SERVINGS

5 min.
5

Vegetarian



Dairy Free

SIDE DISH

Ingredients

0.5 cup blackberries frozen

1 tablespoon orange liqueur

2 teaspoons powdered sugar

Equipment

bowl

hand mixer

microwave

springform pan

Directions Place frozen cherries, raspberries, or blackberries in a small glass bowl. Microwave at HIGH 30 seconds or until thawed; drain. Stir in orange liqueur or orange juice and powdered sugar. Note: For testing purposes only, we used Grand Marnier for orange liqueur. Pecan shortbread cookies + Creamy Filling + Cherry Fruity Topping. Pure butter shortbread rounds + Creamy Filling + finely chopped peanut brittle. Sugar cookies + Creamy Filling + Blackberry Fruity Topping. Double chocolate-filled vanilla wafer sandwich cookies + Creamy Filling + Raspberry Fruity Topping. Soft-baked chocolate chip cookies + Creamy Filling + your favorite chopped candy bar. Homemade snickerdoodle cookies + Creamy Filling + crumbled chocolate-covered crispy peanut-buttery candy bar. Brownies + Creamy Filling + chopped turtle candies. Fudge-mint graham cracker cookies + Creamy Filling + chopped thin crme de menthe chocolate mints. Bonus: More Tips for "Dreamy, Creamy Cookie Desserts". Our Nutter Butter-Banana Pudding Trifle, Clementine-Gingersnap Trifle, and Triple Chocolate-Cookie Trifle Pie call for chill time. Written as a range, such as 2 to 24 hours, the numbers indicate the minimum and maximum amount of chill time for the dessert to be at peak flavor and texture. Homemade Whipped Cream to top Nutter Butter-Cookie Trifle: Make 2 cups sweetened whipped cream by beating 1 cup whipping cream and 2 Tbsp. sugar at medium speed with an electric mixer until soft peaks form. The Triple Chocolate-Cookie Trifle Pie was originally tested in a bowl. Our Food staff noted it held its shape and threw out the wild idea to assemble it in a springform pan. Next day, this trifle pie invention was sliced instead of scooped and received our top rating. Lowest cost: Nutter Butter-Banana Pudding Trifle. On-hand ingredients are used in the pudding, cookies usually cost less than \$50, and bananas are a bargain at less than \$1 per pound. Moderate spending: Clementine-Gingersnap Trifles. Clementines are sometimes sold

individually but are most often available in mesh bags or small wooden crates for \$4 to \$

	Nutrition Facts	
Serve	e remaining berries for guests to add to their servings.	
\$7 for instea	raspberry garnish. To save money on the garnish, buy one container of raspberries d of two. Use 10 to 12 arranged near outside edge of pie to garnish each piece. Skip the erry Glaze.	
	e sensation: Triple Chocolate-Cookie Trifle Pie. It would cost double to buy this style of rt at a bakery. Allow \$15 for chocolate and cookies, \$4 for whipping cream, and probably	
_	rsnaps cost just more than \$ Don't skip the poppy seeds (about \$4 a bottle). You'll like in this recipe as much as in lemon-poppy seed bread.	

PROTEIN 5.75% FAT 5.07% CARBS 89.18%

Properties

Glycemic Index:5, Glycemic Load:0.16, Inflammation Score:-1, Nutrition Score:0.99478260298138%

Flavonoids

Cyanidin: 14.39mg, Cyanidin: 14.39mg, Cyanidin: 14.39mg, Cyanidin: 14.39mg Pelargonidin: 0.06mg, Pelargonidin: 0.06mg, Pelargonidin: 0.06mg, Pelargonidin: 0.06mg, Pelargonidin: 0.06mg, Peonidin: 0.03mg, Catechin: 5.34mg, Catechin: 5.34mg, Catechin: 5.34mg Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.67mg, Epigallocatechin: 0.67mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg, Myricetin: 0.1mg, Myricetin: 0.1mg, Quercetin: 0.52mg, Quer

Nutrients (% of daily need)

Calories: 18.54kcal (0.93%), Fat: 0.08g (0.12%), Saturated Fat: 0.01g (0.03%), Carbohydrates: 3.15g (1.05%), Net Carbohydrates: 2.38g (0.87%), Sugar: 2.45g (2.72%), Cholesterol: Omg (0%), Sodium: 0.4mg (0.02%), Alcohol: 0.78g (100%), Alcohol %: 5.43% (100%), Protein: 0.2g (0.41%), Manganese: 0.09mg (4.68%), Vitamin C: 3.02mg (3.67%), Fiber: 0.76g (3.05%), Vitamin K: 2.85µg (2.72%), Copper: 0.03mg (1.25%), Vitamin E: 0.17mg (1.12%)