



INDIVIDUAL BLUEBERRY PIE TRIFLES

MAKES 6 SERVINGS

INGREDIENTS

For the Pie Crunch

- 1 frozen Marie Callender's Pie Crust, thawed
- 1/4 cup unsalted butter, melted
- 1/2 cup granulated sugar
- 1 tablespoon ground cinnamon
- Pinch of salt

For the Homemade Pie Filling

- 2 tablespoons cornstarch
- 1/2 cup granulated sugar
- 2 cups frozen Cascadian Farms blueberries
- 1/4 cup water
- 1 teaspoon fresh lemon juice

To Assemble

- One 8-ounce tub Cool Whip, thawed

DIRECTIONS

1. To make the Pie Crunch, preheat the oven to 350°F. Remove the pie dough from the pan and roll it out just until smooth (do not roll too thin!). Cut the pie dough in half, across the circle, then cut strips of dough using a pizza cutter or a knife. Place the pie dough strips in a single layer on a parchment paper-lined baking sheet. Brush the dough strips with melted butter. Combine the sugar, cinnamon and salt in a mixing bowl. Sprinkle the dough strips liberally with cinnamon sugar. Bake for 10 minutes or until golden brown. Remove from the oven and let cool.
2. To make the Homemade Pie Filling, combine the cornstarch and sugar in a heavy saucepan. Add the water, frozen blueberries and lemon juice and stir to combine. Cook over medium heat, stirring often, until thick, about 15 minutes. Remove from the heat and let cool completely.
3. To assemble the Trifles, use four 4-ounce Mason Jars or juice glasses to make individual portions. Place a spoonful of the pie filling at the bottom of each glass, top with a dollop of Cool Whip. Use your hands to break up two of the baked pie dough strips to add the Pie Crunch. Repeat the layers until the glasses are full.



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