

Very Merry Berry Brownies



Ingredients

- 1 baked 9" square brownie layer, cooled, cut into 1" cubes
- 2 cups raspberries
- 2 cups blackberries
- 2 cups blueberries
- 2 pkg. raspberry flavor gelatin (3.25 oz.)
- 2 pkg. vanilla flavor instant pudding/ pie filling (3.25 oz.)
- 3 cups cold milk
- 2 cups ice cubes
- 1½ cups boiling water
- 1 cup thawed non-dairy whipped topping

Directions

1. Stir boiling water into dry gelatin in medium bowl at least 2 minutes until completely dissolved.
2. Add ice; stir until ice is completely melted and gelatin starts to thicken.
3. Place brownie pieces into (2 ½ quart) 5" Square VacuWare® FreshContainer;™ cover with gelatin. Cover and PowerMarinate™ until liquid absorbs into brownies.
4. Pour milk into separate medium bowl. Add dry pudding mixes. Beat with wire whisk 2 minutes or until well blended.
5. Alternate layers of berries and pudding. Finish with whipped topping and a few berries for garnish.
6. Seal and chill 2 hours or until ready to serve.



Serves: 4-6
 Prep Time: 30 min
 Cook Time: 8 -10 min
 Difficulty: 🍳🍳