



BERRY CLOUDS IN A JAR

Program 231034

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YOU WILL NEED:

8 – wide mouth pint size jars or 16 – ½ pint jars

CUPCAKES

- 2¼ cups all-purpose flour
- 1½ teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1½ cups plant-based unsweetened milk
- ½ cup packed brown sugar
- ½ cup vegetable oil
- 2 teaspoons pure vanilla extract
- 1 teaspoon pure almond extract

PUDDING CREAM

- 1 – 3.4 oz box Jell-O Instant Vanilla Pudding mix (vegan)
- 2½ cups coconut milk (carton-not from a can)
- ½ teaspoon pure vanilla extract
- 1 – 8 oz container of vegan cream cheese
- 1 – 8 oz container of non-dairy whipped topping

ASSORTED BERRIES

DIRECTIONS:

CUPCAKES

1. Preheat the oven to 350 degrees. Line a 12-cup muffin tin with cupcake liners.
2. In a large bowl, whisk the flour, sugar, baking powder, baking soda and salt together.
3. In a separate bowl, whisk the plant-based milk, brown sugar, oil and vanilla together until combined. Pour the liquids into the dry ingredients and gently stir until just combined. It is okay to have some lumps.
4. Divide the batter evenly between the 12 prepared liners. Bake for 18-20 minutes, until lightly browned and a knife or toothpick inserted in the middle comes out clean.
5. Let cool in the pan for 2-3 minutes, and then transfer to a cooling rack.

PUDDING CREAM

6. Put all ingredients into a small mixing bowl except the non-dairy whipped topping, and whip with an electric mixer for approximately 5 minutes.
7. Add the non-dairy whipped topping to the mixing bowl by folding gently in the ingredients. Save a little whipped topping for decorating.

ASSEMBLING

8. Assemble these by crumbling some cake into bite size pieces in one layer at the bottom of each jar. Add a layer of filling and then a layer of berries. Repeat the layers and end with a layer of whipped topping for decoration.
9. Place the lids on each jar and refrigerate.

YIELDS: 8 – pint size jars or 16 – ½ pint jars