



Cherry Cheesecake Fluff

Description

Ingredients

- 1 (8 oz) package of cream cheese, softened
- 1 cup powdered sugar
- 1 teaspoon vanilla extract
- 1 (8 oz) tub whipped topping, thawed
- 1 (21 oz) can cherry pie filling
- 2 cups mini marshmallows
- 1/2 cup chopped pecans (optional)

Directions

1. In a large mixing bowl, beat the softened cream cheese until smooth and creamy.
2. Gradually add the powdered sugar and vanilla extract, mixing until well combined.
3. Fold in the whipped topping until the mixture is light and fluffy.
4. Gently stir in the cherry pie filling, mini marshmallows, and chopped pecans, if using.
5. Cover the bowl with plastic wrap and refrigerate for at least 2 hours, or until ready to serve.
6. Give the fluff a gentle stir before serving and enjoy!

Variations & Tips

For a fun twist, try substituting the cherry pie filling with blueberry or strawberry pie filling. You can also mix in some crushed pineapple for an extra layer of flavor. If you're feeling adventurous, add a splash of almond extract or a handful of shredded coconut to the mix. And for those who prefer a lighter version, low-fat cream cheese and whipped topping work beautifully too.

Category

1. Grandma Recipes

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Author

rauf