



Cranberry Fluff Salad

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This Cranberry Fluff Salad, otherwise known as cream cranberry salad, is a delicious combination of fresh cranberries, red grapes, pineapple, marshmallows, and pecans all tossed together in a creamy whipped topping.

Course	Dessert, Side
Cuisine	American
Keyword	cranberry fluff recipe, cranberry fluff salad, cranberry salad with cool whip, cranberry salad with marshmallows, cranberry fluff
Prep Time	12 hours 30 minutes
Total Time	12 hours 30 minutes
Servings	12
Calories	226kcal
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Ingredients

- 12 ounces Fresh cranberries
- 3/4 cup Sugar
- 8 ounces Crushed pineapple drained
- 1 cup Haved Red seedless grapes
- 1 cup Chopped Pecans
- 3 cups Marshmallows
- 8 ounces Cool Whip

Instructions

1. Pour the fresh cranberries into a food processor and pulse until they are chopped into small pieces.
2. Scoop the chopped cranberries into a small container and sprinkle the sugar over them. Cover with plastic wrap and place in the refrigerator overnight, or at least 4 hours.
3. Make the creamy cranberry salad by placing the chopped and sugared cranberries, drained crushed pineapple, red grapes, chopped nuts, and marshmallows in a large bowl.
4. Add the Cool Whip and gently fold the mixture together until it well mixed.
5. Cover the bowl and place in the refrigerator until ready to serve.

Nutrition

Calories: 226kcal | Carbohydrates: 42g | Protein: 2g | Fat: 7g | Saturated Fat: 1g | Cholesterol: 3mg | Sodium: 30mg | Potassium: 126mg | Fiber: 3g | Sugar: 32g | Vitamin A: 72IU | Vitamin C: 6mg | Calcium: 33mg | Iron: 1mg



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leave out the grapes ☺