

## Cream Cheese Fruit Dip: The Fluffy No-Bake Treat Everyone Loves

Fresh fruit is great on its own, but pair it with this



**TIME**  
**2 min**

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**ChefManiac**

### INGREDIENTS

- 8 oz cream cheese, softened
- 1 cup powdered sugar
- 1 cup whipped topping (like Cool Whip or homemade)
- 1 tsp vanilla extract
- 1 tbsp honey (optional for extra sweetness)

#### Optional Toppings & Variations:

**Zest:** Add a little lemon or orange zest for a citrus twist.

**Spice it up:** A pinch of cinnamon or nutmeg is great with fall fruits.

**Swirl in:** Strawberry jam or raspberry preserves for a fruity finish.

**Make it chocolatey:** Add cocoa powder or mini chocolate chips!

#### Instructions:

Beat It! In a large mixing bowl, use a hand mixer to beat cream cheese and powdered sugar until smooth and fluffy-about 2 minutes.

Add the Fluff! Gently fold in the whipped topping and vanilla extract. Stir until light, creamy, and evenly combined.

Sweeten It Up! Taste, and if you'd like a little extra sweetness, drizzle in the honey and stir to combine.

Chill & Serve! Cover and refrigerate for at least 30 minutes before serving. Serve cold with your favorite fruits, graham crackers, or pretzels.

#### Tips for Success:

Use room temperature cream cheese so it blends smoothly.

Don't overmix once the whipped topping is added-fold gently for the fluffiest texture.

Make it ahead: This dip stores well in the fridge for 2-3 days, making it perfect for party prep.

#### Serving Suggestions & Pairings:

With sliced apples, strawberries, pineapple, grapes, melon, or banana slices

As part of a brunch or dessert board alongside cookies, pretzels, and graham crackers

Pair it with a refreshing sip like This Blueberry Lemonade

Offer an extra treat with These Chocolate Chip Cookie Bites for a full dessert spread

Add This Brownie Batter Dip to the table for double-dip dessert magic

For an energy-boosting alternative, try These No-Bake Monster Cookie Energy Balls as a complement

Keep it cozy with This Edible Cookie Dough

#### Storage Tips:

Fridge: Store in an airtight container for 2-3 days. Stir gently before serving again.

Freezer: Not recommended-whipped toppings don't hold up well to freezing.

#### More Recipes You'll Love:

This Edible Cookie Dough Is My Favorite No-Bake Treat for Late-Night Cravings

This Brownie Batter Dip Is My Favorite No-Bake Dessert for Instant Chocolate Cravings

These Chocolate Chip Cookie Bites Are My Favorite Little Treat to Bake Anytime

These No-Bake Monster Cookie Energy Balls Are My Favorite Snack to Keep on Hand

## DIRECTIONS

1. Beat : In a large mixing bowl, use a hand mixer to beat cream cheese and powdered sugar until smooth and fluffy-about 2 minutes.
2. Add the : Gently fold in the whipped topping and vanilla extract. Stir until light, creamy, and evenly combined.
3. Sweeten : Taste, and if you'd like a little extra sweetness, drizzle in the honey and stir to combine.
4. Chill & : Cover and refrigerate for at least 30 minutes before serving. Serve cold with your favorite fruits, graham crackers, or pretzels.
5. Tips for Success: Use room temperature cream cheese so it blends smoothly.
6. Don't overmix once the whipped topping is added-fold gently for the fluffiest texture.
7. Make it ahead: This dip stores well in the fridge for 2-3 days, making it perfect for party prep.
8. Serving Suggestions & Pairings: This dip shines on every fruit and snack tray. Here are some fun ways to serve it:
9. With sliced apples, strawberries, pineapple, grapes, melon, or banana slices
10. As part of a brunch or dessert board alongside cookies, pretzels, and graham crackers
11. Pair it with a refreshing sip like : This Blueberry Lemonade
12. Offer an extra treat with : These Chocolate Chip Cookie Bites for a full dessert spread
13. Add : This Brownie Batter Dip to the table for double-dip dessert magic

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20. These : Chocolate Chip Cookie Bites Are My Favorite Little Treat to Bake Anytime
21. These : No-Bake Monster Cookie Energy Balls Are My Favorite Snack to Keep on Hand
22. This : Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days
23. Final Thoughts: This Creamy Cream Cheese Fruit Dip is proof that simple ingredients can create something truly special. It's light, fluffy, and versatile-just as perfect for a holiday gathering as it is for a cozy night in. Plus, it pairs with almost anything, from fruit to cookies to pretzels and beyond.
24. Tried it? Snap a photo, tag @ChefManiac, and let us know your favorite fruit dipper!

## TIPS FOR SUCCESS

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**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/cream-cheese-fruit-dip-the-fluffy-no-bake-treat-everyone-loves/>