

Cranberry Delight with Creamy Topping: A Festive Favorite

Looking for the perfect dessert to impress your guests this holiday season?



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INGREDIENTS

- 1 (6 oz) box raspberry or cranberry-flavored Jello
- 2 cups boiling water
- 1 (14 oz) can whole cranberry sauce
- 1 (20 oz) can crushed pineapple, drained
- 1/2 cup chopped walnuts (optional)
- 8 oz cream cheese, softened
- 1 cup sour cream
- 1/4 cup powdered sugar
- 1 tsp vanilla extract

Directions:

Prepare the Jello Layer: In a large bowl, dissolve the Jello in 2 cups of boiling water, stirring until completely dissolved.

Add the cranberry sauce and drained pineapple, stirring until well mixed. If using, stir in the chopped walnuts for added texture.

Pour the mixture into a 9x13-inch dish and refrigerate until fully set, about 4 hours or overnight.

Make the Creamy Topping: In a mixing bowl, beat the softened cream cheese until smooth and creamy.

Add the sour cream, powdered sugar, and vanilla extract, and beat until well combined.

Assemble the Dessert: Once the Jello layer is fully set, spread the cream cheese mixture evenly over the top.

Refrigerate the assembled dessert for at least 1

hour before serving to allow the flavors to meld.

Serve and Enjoy: Cut into squares and serve chilled. This dessert pairs beautifully with a cup of coffee or tea!

Tips for Perfect Cranberry Delight:

Customize the Nuts: If walnuts aren't your favorite, try pecans or omit the nuts entirely for a smoother texture.

Add Zest: For an extra burst of flavor, add a teaspoon of orange zest to the Jello mixture.

Make Ahead: This dessert can be prepared a day in advance, making it perfect for holiday prep.

Why This Recipe is a Showstopper:

DIRECTIONS

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10. **Add : Zest:** For an extra burst of flavor, add a teaspoon of orange zest to the Jello mixture.
11. **Make : Ahead:** This dessert can be prepared a day in advance, making it perfect for holiday prep.
12. **Why This Recipe is a Showstopper:** Cranberry Delight with Creamy Topping is more than a dessert-it's a celebration of flavor and texture. The tangy fruit layer balances beautifully with the rich, creamy

topping, creating a treat that's both refreshing and indulgent. Plus, its vibrant color and easy preparation make it a standout on any table.

13. Try this recipe from I : Wuv Cooking and watch it become a favorite with family and friends. Don't forget to share the recipe-it's too good to keep to yourself!

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Original recipe: <https://chefmaniac.com/cranberry-delight-with-creamy-topping-a-festive-favorite/>