

Cool, Creamy & Citrus-Sweet: The Best Dreamsicle Salad Recipe

Orange Dreamsicle Salad ?? - A Cool & Creamy Classic



TIME
15 min

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INGREDIENTS

- 1 box orange Jell-O (3 oz)
- 1 cup boiling water
- $\frac{1}{2}$ cup cold water
- 1 box instant vanilla pudding (3.4 oz)
- 1 container Cool Whip (8 oz)
- 1 can mandarin oranges (14 oz, drained)
- 1 cup mini marshmallows

DIRECTIONS

- 1. Dissolve the Jell-O:** In a large bowl, whisk orange Jell-O with 1 cup boiling water until fully dissolved.
- 2. Chill Briefly:** Add $\frac{1}{2}$ cup cold water, then chill the mixture in the fridge for about 15 minutes to cool it down but not fully set.
- 3. Add Pudding:** Slowly whisk in the instant vanilla pudding mix until smooth. Return to fridge for another 15-20 minutes, until it starts to thicken slightly.
- 4. Fold in the Fluff:** Gently fold in the Cool Whip, mandarin oranges, and mini marshmallows. Mix until evenly combined.
- 5. Chill and Serve:** Chill the salad for at least 1 hour, or until ready to serve. For best texture, chill for 3-4 hours so it sets up nice and fluffy.

SWAPS & NOTES

& Swaps Cool Whip : Can substitute with stabilized homemade whipped cream if you prefer a less processed option.

Mandarin Oranges : Make sure they're well-drained to avoid watering down the salad.

Pudding Mix : Must be instant , not cook-and-serve.

Fold in chopped pecans or shredded coconut.

TIPS FOR SUCCESS

Don't over-mix when folding in the Cool Whip-you want to keep it light and airy.

Make it ahead : This salad holds up beautifully in the fridge overnight.

Serve chilled : It tastes best cold and creamy right from the fridge.

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

Original recipe: <https://chefmaniac.com/cool-creamy-citrus-sweet-the-best-dreamsicle-salad-recipe/>