

Easy Frozen Fruit Salad - A Cool, Creamy Classic

Easy Frozen Fruit Salad ???



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INGREDIENTS

- 2 cups mini marshmallows
- 8 oz cream cheese, softened
- 8 oz frozen whipped topping, thawed
- 1 can (20 oz) crushed pineapple, drained
- 1 cup sweetened coconut flakes (optional)
- 1 cup mixed frozen fruit (berries, peaches, strawberries, etc.)

Instructions ???:

1 Prepare the Creamy Base:

2 Mix the Fluff:

3 Add the Fruit:

4 Freeze:

5 Serve:

Tips for Success:

Use Frozen Fruit: It holds its shape better during mixing and freezing.

Soften the Cream Cheese: This makes for a smoother blend-no lumps!

Customize It: Add chopped nuts, mini chocolate chips, or diced mango for a twist.

Serve It Fast: Once out of the freezer, it softens quickly-serve immediately for the best texture.

Make-Ahead & Storage Tips:

Make Ahead: Prepare up to 2 days in advance and keep covered in the freezer.

Store: Keep tightly wrapped in foil or an airtight lid for up to 1 month.

No Refreezing: Don't refreeze once thawed-serve directly from frozen.

Serving Ideas & Pairings:

Ice Cream Sandwich Cake - ultimate no-bake dessert bar

Rainbow Sprinkle Cookies - add color to your spread

Pumpkin Delight - cool & creamy contrast for fall events

Caramel Apple Nachos - perfect for a summer-to-fall transition plate

More No-Bake Treats You'll Love:

Edible Cookie Dough - safe, sweet, and spoonable

Ice Cream Sandwich Cake - stacked, chilled perfection

Caramel Apple Nachos - a crisp, drizzled favorite

Final Thoughts:

DIRECTIONS

1. Prepare the Creamy Base: In a large mixing bowl, beat the softened cream cheese until smooth and creamy. A hand mixer works best, but you can use a whisk with a little effort.
2. Mix the Fluff: Fold in the thawed whipped topping and mini marshmallows. Stir until the mixture is light, fluffy, and well combined.
3. Add the Fruit: Gently stir in the drained crushed pineapple, sweetened coconut flakes (if using), and frozen mixed fruit. Use your favorite combo of berries, peaches, or chopped strawberries.
4. Freeze: Transfer the mixture into a 9x13-inch dish or freezer-safe container. Spread evenly and smooth the top. Cover and freeze for at least 4 hours, or until completely firm.
5. Serve: Slice into squares or scoop with a spoon. Serve cold straight from the freezer for best texture and flavor!
6. Tips for Success: Use Frozen Fruit: It holds its shape better during mixing and freezing.
7. Soften the : Cream Cheese: This makes for a smoother blend-no lumps!
8. Customize : It: Add chopped nuts, mini chocolate chips, or diced mango for a twist.
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13. Serving Ideas & Pairings: Pair your frozen fruit salad with:
14. Ice : Cream Sandwich Cake - ultimate no-bake dessert bar
15. Rainbow : Sprinkle Cookies - add color to your spread
16. Pumpkin : Delight - cool & creamy contrast for fall events
17. Caramel : Apple Nachos - perfect for a summer-to-fall transition plate
18. More No-Bake Treats You'll Love: Keep cool and sweet with these reader favorites:
19. Edible : Cookie Dough - safe, sweet, and spoonable
20. Ice : Cream Sandwich Cake - stacked, chilled perfection
21. Caramel : Apple Nachos - a crisp, drizzled favorite
22. Final Thoughts: This Easy Frozen Fruit Salad is exactly what summer dessert dreams are made of-cold, creamy, fruity, and fantastically simple. It's ideal for parties, holiday tables, or anytime you need a no-fuss crowd-pleaser with a sweet twist. It's retro, it's refreshing, and it's ridiculously easy to love.

TIPS FOR SUCCESS

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