

Cherry Cheesecake Fluff: The No-Bake Dessert Everyone Will Ask For

What's not to love? This fluff is:



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INGREDIENTS

For the Fluff:

- 1 (8 oz) package cream cheese, softened
- 1 cup powdered sugar
- 1 teaspoon vanilla extract
- 2 cups whipped topping (like Cool Whip), thawed
- 1 (21 oz) can cherry pie filling

For the Crumble:

- 1 cup graham cracker crumbs
- ... cup unsalted butter, melted
- 2 tablespoons granulated sugar

DIRECTIONS

- 1.** Step 1: Make the Crumble: In a bowl, combine graham cracker crumbs, melted butter, and sugar. Stir until the mixture resembles wet sand. Set aside.
- 2.** Step 2: Prepare the Fluff: In a large bowl, beat the softened cream cheese until smooth. Add powdered sugar and vanilla, beating until well combined. Gently fold in the whipped topping until smooth and fluffy.
- 3.** Step 3: Assemble: In your serving dish (a trifle bowl, casserole dish, or dessert cups):
- 4.** Spread half the crumble mixture evenly at the bottom.
- 5.** Spoon the cream cheese fluff mixture over the crumble layer and smooth it out.
- 6.** Top with cherry pie filling, spreading it edge to edge.
- 7.** Sprinkle the remaining crumble on top for that perfect finish.
- 8.** Step 4: Chill: Refrigerate for at least 2 hours to allow the layers to set and the flavors to meld. Overnight is even better!

TIPS FOR SUCCESS

Soften the cream cheese fully before beating to avoid lumps.

Don't overmix the whipped topping-fold it gently for the fluffiest texture.

Make ahead and chill overnight for the best consistency and flavor. ? How to Serve It This fluff is best served cold, scooped into bowls or spooned onto dessert plates.

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