

Classic Cookie Salad: A Midwestern Potluck Favorite

The Unique History of Cookie Salad



TIME
10-15 min

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INGREDIENTS

- 1 cup cold buttermilk
- 1 (5.1 ounce) package instant vanilla pudding mix (just the powder!)
- 1 (8 ounce) container frozen whipped topping, thawed (like Cool Whip)
- 1 (15 ounce) can mandarin oranges, well drained
- 1 (20 ounce) can crushed pineapple, well drained
- 1 (11.5 ounce) package Fudge Stripe cookies, coarsely crushed (reserve a few for garnish)

DIRECTIONS

- 1.** Making : Classic Cookie Salad is incredibly quick and easy:
- 2.** Prepare the : Pudding Base: In a large mixing bowl, whisk together the cold buttermilk and the instant vanilla pudding mix for 2 minutes until well combined. The mixture will be quite thick. Let it stand for another 2 minutes to set up slightly.
- 3.** Fold in : Whipped Topping: Gently fold the thawed whipped topping into the pudding mixture until no streaks remain and the mixture is light and fluffy. Be careful not to deflate the mixture by overmixing.
- 4.** Add : Fruit: Gently fold in the well-drained mandarin oranges and well-drained crushed pineapple. Stir just until combined.
- 5.** Chill: Cover the bowl with plastic wrap and refrigerate for at least 1 hour, or preferably longer, to allow the flavors to meld and the salad to firm up.
- 6.** Add : Cookies (Just Before Serving): Right before you are ready to serve, coarsely crush the Fudge Stripe cookies (either by hand or in a zip-top bag with a rolling pin). Gently fold the crushed cookies into the chilled cookie salad.
- 7.** Garnish and : Serve: Transfer the cookie salad to a serving bowl. Garnish with a few whole Fudge Stripe cookies or some extra crushed cookies on top, if desired. Serve immediately.

SWAPS & NOTES

Buttermilk: This is a crucial ingredient!

It adds a unique tangy flavor that balances the sweetness and reacts with the pudding mix to create that perfect creamy base.

Do not substitute with regular milk, as the texture and flavor

will be different.

Instant Pudding Mix: Ensure you use instant vanilla pudding mix, not cook-and-serve.

TIPS FOR SUCCESS

Drain Fruit Thoroughly: This is the most common pitfall.

Watery fruit will dilute your salad and make it less fluffy.

Chill Time: Don't skip the chilling step!

It allows the pudding to fully set and the flavors to deepen.

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

Original recipe: <https://chefmaniac.com/classic-cookie-salad-a-midwestern-potluck-favorite/>