

## Cheesecake Fruit Salad: A Creamy, Sweet, and Refreshing Treat

fresh fruit and creamy cheesecake



**TIME**  
**10 min**

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**ChefManiac**

### INGREDIENTS

For the Cheesecake Dressing:

- 8 ounces cream cheese, softened
- ... cup powdered sugar
- 1 teaspoon vanilla extract
- 1 cup whipped topping (Cool Whip or homemade)

For the Fruit Salad:

- 2 cups strawberries, hulled and sliced
- 1 cup blueberries
- 1 cup grapes, halved
- 1 cup pineapple chunks
- 1 cup mandarin oranges, drained
- 1 banana, sliced (add just before serving)

How to Make Cheesecake Fruit Salad:

#### 1. Make the Cheesecake Dressing:

In a large mixing bowl, beat the cream cheese, powdered sugar, and vanilla extract until smooth.

Gently fold in the whipped topping until fully combined.

#### 2. Prepare the Fruit:

Wash, hull, and slice all the fresh fruit.

Add the strawberries, blueberries, grapes, pineapple, and mandarin oranges to a large bowl.

#### 3. Toss Everything Together:

Gently fold the cheesecake mixture into the fruit, making sure everything is well coated.

Refrigerate for at least 30 minutes before serving.

#### 4. Add Bananas & Serve:

Just before serving, fold in the sliced banana to keep it from browning.

Garnish with extra whipped topping or a sprinkle of crushed graham crackers for a fun twist!

#### My Best Tips for Perfect Cheesecake Fruit Salad:

Use room-temperature cream cheese - This ensures a smooth, lump-free dressing.

Chill before serving - The flavors blend beautifully after 30 minutes in the fridge.

Want extra crunch? - Add chopped nuts or crushed vanilla wafers.

For a tangy twist - Stir in a splash of lemon juice to brighten the flavors.

#### What to Serve with Cheesecake Fruit Salad:

Grilled chicken or BBQ - A fresh, sweet contrast to savory dishes.

Brunch favorites - Serve alongside pancakes, waffles, or muffins.

A scoop of vanilla ice cream - For an extra-indulgent dessert.

A cold glass of lemonade - Complements the fruity flavors perfectly.

## DIRECTIONS

1. **Make the Cheesecake Dressing:** In a large mixing bowl, beat the cream cheese, powdered sugar, and vanilla extract until smooth.
2. Gently fold in the whipped topping until fully combined.
3. **Prepare the Fruit:** Wash, hull, and slice all the fresh fruit.
4. Add the strawberries, blueberries, grapes, pineapple, and mandarin oranges to a large bowl.
5. **Toss Everything Together:** Gently fold the cheesecake mixture into the fruit, making sure everything is well coated.
6. Refrigerate for at least 30 minutes before serving.
7. **Add Bananas & Serve:** Just before serving, fold in the sliced banana to keep it from browning.
8. Garnish with extra whipped topping or a sprinkle of crushed graham crackers for a fun twist!
9. **My Best Tips for Perfect Cheesecake Fruit Salad:** Use room-temperature cream cheese - This ensures a smooth, lump-free dressing.
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13. **What to Serve with Cheesecake Fruit Salad:** This dish pairs beautifully with:
14. Grilled chicken or BBQ - A fresh, sweet contrast to savory dishes.

15. Brunch favorites - Serve alongside pancakes, waffles, or muffins.
16. A scoop of vanilla ice cream - For an extra-indulgent dessert.
17. A cold glass of lemonade - Complements the fruity flavors perfectly.
18. FAQs: Can I make this salad ahead of time? Yes! Prepare the dressing and fruit separately, then mix just before serving.
19. How do I keep bananas from browning? Toss them in lemon juice before adding them to the salad.
20. Can I use frozen fruit? Fresh fruit is best, but if using frozen, thaw and drain well before mixing.
21. This : Cheesecake Fruit Salad is sweet, creamy, and packed with fresh fruit, making it the perfect no-bake dessert for any occasion. Whether you serve it for brunch, summer BBQs, or a quick sweet treat, it's guaranteed to be a favorite!
22. Give it a try and let me know how it turns out!

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Original recipe: <https://chefmaniac.com/cheesecake-fruit-salad-a-creamy-sweet-and-refreshing-treat/>