

Vintage Peach Fluff: A No-Bake, Creamy Dream Dessert

Vintage Peach Fluff - No-Bake, No Fuss, Just Peachy Goodness!



TIME
10 min

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INGREDIENTS

- 8 ounces cream cheese, softened
- 1 ... cups powdered sugar
- 8 ounces whipped topping, thawed
- 3 ounces peach-flavored gelatin
- 30.5 ounces canned sliced peaches, drained and diced (or 5-6 fresh peaches, peeled, pitted, and diced)
- 2 % cups mini marshmallows
- % cup pecans, finely chopped

How to Make Vintage Peach Fluff:

1. Prepare the Creamy Base:
2. Add the Peach Flavor:
3. Fold in the Whipped Topping:
4. Add the Peaches:
5. Mix in the Marshmallows & Pecans:
6. Chill & Set:
7. Serve & Enjoy!:

Pro Tips for the Best Peach Fluff:

Fun Variations to Try:

What to Serve with Peach Fluff:

Graham crackers or vanilla wafers - A fun way to scoop and enjoy.

Fresh berries - Strawberries, raspberries, or blueberries add a fresh contrast.

Pound cake or angel food cake - Serve as a creamy topping!

BBQ & picnic spreads - It's a perfect retro side dish alongside grilled meats.

FAQs About Peach Fluff:

Why You'll Love Peach Fluff:

DIRECTIONS

1. **Prepare the Creamy Base:** In a large mixing bowl, beat the softened cream cheese and powdered sugar together until smooth and fluffy.
2. **Add the Peach Flavor:** Sprinkle in the peach-flavored gelatin and mix well. This gives the fluff its signature peachy color and a boost of fruity flavor.
3. **Fold in the Whipped Topping:** Gently stir in the whipped topping until the mixture is light, fluffy, and fully incorporated.
4. **Add the Peaches:** Fold in the diced peaches, making sure they are evenly distributed. Fresh peaches will give a slightly firmer texture, while canned peaches add extra sweetness.
5. **Mix in the Marshmallows & Pecans:** Stir in the mini marshmallows and chopped pecans, giving the fluff extra texture and a bit of crunch.
6. **Chill & Set:** Cover the bowl and refrigerate for at least 30 minutes to allow the flavors to meld and the mixture to firm up.
7. **Serve & Enjoy!:** Scoop into bowls or serve as a side dish or dessert. If you like, top with crushed graham crackers or extra pecans for a crunchy contrast.
8. **Pro Tips for the Best Peach Fluff:** ? Use room-temperature cream cheese - This makes mixing smoother and avoids lumps.? Drain canned peaches well - Too much liquid can make the fluff watery.? Want extra fluffiness? Fold in an additional ½ cup of whipped topping right before serving.? For an extra fancy touch, serve in individual dessert cups and top with a dollop of whipped cream.
9. **Fun Variations to Try:** ? Tropical Twist - Swap

peach gelatin for orange gelatin and add crushed pineapple for a tropical flavor.? Cherry-Peach Fluff - Mix in maraschino cherries for a fun pop of color and extra sweetness.? Coconut Lover's Peach Fluff - Add ½ cup shredded coconut for a creamy coconut-peach combo.? Peach Cobbler Fluff - Stir in graham cracker crumbs or crushed vanilla wafers for a peach cobbler-inspired version.

10. What to Serve with Peach Fluff: While Peach Fluff is delicious on its own, it pairs beautifully with:
11. Graham crackers or vanilla wafers - A fun way to scoop and enjoy.
12. Fresh berries - Strawberries, raspberries, or blueberries add a fresh contrast.
13. Pound cake or angel food cake - Serve as a creamy topping!
14. BBQ & picnic spreads - It's a perfect retro side dish alongside grilled meats.
15. FAQs About Peach Fluff: Q: Can I make this ahead of time?A: Yes! Peach Fluff actually tastes better after a few hours in the fridge as the flavors meld. You can make it up to 24 hours in advance.
16. Q: How do I store leftovers?A: Store in an airtight container in the fridge for up to 3 days. Stir before serving again.
17. Q: Can I use frozen peaches instead of fresh or canned?A: Yes! Just thaw and drain them well before dicing and adding to the mix.
18. Q: Can I make this without marshmallows?A: Absolutely! The marshmallows add texture and sweetness, but you can leave them out if preferred.
19. Why You'll Love Peach Fluff: This Peach Fluff recipe is creamy, nostalgic, and bursting with peach flavor-the perfect no-bake dessert for any occasion. Whether you're serving it at a summer picnic, family gathering, or just because you love vintage recipes, it's guaranteed to be a crowd favorite.
20. Give it a try and let me know how it turns out! Do you have a fun variation on Peach Fluff? Share your favorite twists and memories in the comments!

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