

## Easter Fluff Dip - A Sweet Spring Treat for Everyone

Why You'll Love This Easter Fluff Dip



**TIME**  
**10 min**

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**ChefManiac**

### INGREDIENTS

1 cup marshmallow fluff  
1 cup cream cheese, softened  
1/2 cup whipped topping  
1/2 cup mini chocolate eggs, chopped  
1/2 cup pastel sprinkles  
Fresh fruit for dipping (strawberries, apples, grapes, or whatever you love)

### DIRECTIONS

- 1. Mix the Base:** In a large bowl, combine the marshmallow fluff and softened cream cheese. Stir or beat with a mixer until smooth and well blended. This creates the sweet, creamy foundation of the dip.
- 2. Fold in the Whipped Topping:** Gently fold in the whipped topping until everything is light and fluffy. Be careful not to over-mix - you want to keep that airy texture.
- 3. Add the Goodies:** Stir in the chopped mini chocolate eggs and pastel sprinkles. The crunch from the candy and the pops of color make this dip extra festive and fun.
- 4. Transfer to a Serving Bowl:** Spoon the dip into a serving bowl and smooth out the top.
- 5. Arrange the Dippers:** Surround the bowl with fresh fruit like strawberries and apple slices. For variety, you can also include graham crackers, vanilla wafers, or pretzels.
- 6. Chill (Optional):** If you have a little extra time, pop the dip in the fridge for 30 minutes to let all the flavors blend beautifully. But honestly, it's delicious straight from the bowl!
- 7. Serve and Enjoy:** Grab your favorite dippers and dive in. This fluffy, sweet dip is light enough to keep going back for more.

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

Original recipe: <https://chefmaniac.com/easter-fluff-dip-a-sweet-spring-treat-for-everyone/>