

Marshmallow Fluff Strawberry Delight - A Sweet and Simple Treat for Any Occasion

There's something magical about combining fresh strawberries with fluffy sweetness. This



TIME
10 min

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INGREDIENTS

2 cups fresh strawberries, hulled and sliced
1 cup marshmallow fluff
1 cup heavy cream
1 tablespoon powdered sugar
1 teaspoon vanilla extract
Optional: graham cracker crumbs for topping

DIRECTIONS

- 1.** Whip the Cream: In a mixing bowl, beat the heavy cream until soft peaks form, about 3-4 minutes. You want it light and billowy, but not too stiff.
- 2.** Sweeten the Whipped Cream: Add the powdered sugar and vanilla extract to the whipped cream and mix gently just until combined. This gives it the perfect hint of sweetness and flavor.
- 3.** Fold in the Marshmallow Fluff: Gently fold the marshmallow fluff into the whipped cream mixture. Be patient and use a spatula to fold - this keeps the mixture light and airy.
- 4.** Layer the Strawberries: In a clear serving dish or individual dessert glasses, start with a layer of sliced strawberries at the bottom.
- 5.** Add the Fluff Mixture: Spoon a layer of the marshmallow fluff mixture over the strawberries, spreading it out gently.
- 6.** Repeat the Layers: Continue layering strawberries and fluff until you've used all the ingredients. I usually aim for at least two layers of each for the perfect balance.
- 7.** Top It Off: If you're feeling extra fancy, sprinkle graham cracker crumbs over the top for a bit of crunch and that classic strawberry shortcake vibe.
- 8.** Chill and Serve: Refrigerate the dessert for at least 30 minutes to let the flavors meld together and the texture set up nicely. Then, scoop or spoon out servings and enjoy every fluffy, fruity bite.

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