

Summer Berry Cheesecake Fluff (Ready in 30 Minutes!)

Creamy Berry Cheesecake Fluff Salad (Easy No-Bake Dessert!)



TIME
30 min

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INGREDIENTS

- 16 ounces cream cheese (2 blocks), softened
- 2/3 cup powdered sugar
- 1 1/2 teaspoons vanilla extract
- 12 ounces Cool Whip, thawed
- 3 cups mini marshmallows
- 18 ounces fresh blueberries
- 16 ounces fresh strawberries, diced
- 6 ounces fresh raspberries

DIRECTIONS

- 1.** Cream the Base: In a large mixing bowl, beat the softened cream cheese, powdered sugar, and vanilla extract until smooth and fluffy. This should take about 2-3 minutes with an electric mixer.
- 2.** Add the Fluff: Gently fold in the thawed Cool Whip until fully combined. The mixture should be creamy and light.
- 3.** Mix the Good Stuff: Add the mini marshmallows, blueberries, diced strawberries, and raspberries. Fold carefully to keep the berries intact-especially the raspberries, which are delicate.
- 4.** Chill & Set: Refrigerate for at least 30 minutes. This allows the flavors to meld and the texture to thicken slightly.
- 5.** Garnish & Serve: Top with extra fresh berries right before serving for a vibrant, fresh finish.

SWAPS & NOTES

& Easy Swaps Cream Cheese: Make sure it's fully softened for a smooth, lump-free texture.

Powdered Sugar: Keeps the mixture silky and sweet without graininess.

Cool Whip: You can substitute half with freshly whipped cream for a richer texture.

Frozen berries release too much moisture.

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