

## Creamy Easter Fruit Fluff with Cheesecake Pudding & Marshmallow Bunnies

Easter Cheesecake Fruit Fluff Salad



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### INGREDIENTS

- 1 (8 oz) tub Cool Whip, thawed
- 1 (3.4 oz) box instant cheesecake pudding mix
- 1 (20 oz) can crushed pineapple, drained well
- 1 (15 oz) can mandarin oranges, drained
- 1 (15 oz) can diced pears, drained
- 1 (15 oz) can sliced or diced peaches, drained
- 2 cups pastel mini marshmallows
- Peep marshmallow bunnies (for topping)

### DIRECTIONS

1. Prepare the Fruit: Drain all canned fruit thoroughly in a colander.
2. For best results, gently pat the fruit with paper towels to remove extra moisture. This keeps the salad thick and fluffy instead of watery.
3. Make the Creamy Cheesecake Base: In a large mixing bowl, combine the instant cheesecake pudding mix with the thawed Cool Whip.
4. Stir until fully blended and smooth. The mixture will thicken as it sits.
5. There's no milk required - the pudding mix thickens directly into the whipped topping, creating that fluffy cheesecake texture.
6. Fold in the Fruit: Gently fold in:
7. Crushed pineapple
8. Mandarin oranges
9. Diced pears
10. Peaches
11. Mix carefully so the fruit holds its shape.
12. Add Marshmallows: Fold in the pastel mini marshmallows until evenly distributed throughout the mixture.
13. They add sweetness and that classic "fluff salad" texture everyone expects.
14. Chill: Cover and refrigerate for at least 1-2 hours.
15. This allows the flavors to blend and the mixture to firm up beautifully.
16. Decorate & Serve: Before serving:

17. Smooth the top with a spoon.
18. Press marshmallow bunny : Peeps gently into the top for a festive Easter finish.
19. Serve chilled.

## SWAPS & NOTES

Excess juice is the number one cause of runny fruit fluff.  
Pat fruit lightly with paper towels if needed.

Make sure your Cool Whip is fully thawed for smooth mixing.  
You can swap in fruit cocktail or add fresh strawberries if desired.

## TIPS FOR SUCCESS

Use a large bowl - this recipe makes a generous amount.  
Chill overnight if possible for even better flavor.  
Add Peeps right before serving so they don't soften too much.  
Stir gently before serving if any separation occurs.

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

Original recipe: <https://chefmaniac.com/creamy-easter-fruit-fluff-with-cheesecake-pudding-marshmallow-bunnies/>