

## Festive Easter Fluff Salad: A Sweet and Colorful Treat for Spring

Why You'll Love This Festive Easter Fluff Salad



**TIME**  
**10 min**

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**ChefManiac**

### INGREDIENTS

- 1 cup marshmallow fluff
- 1 cup whipped cream
- 1 can fruit cocktail, drained
- 1/2 cup mini marshmallows
- 1/2 cup shredded coconut (optional)
- 1/2 cup chopped nuts (optional - pecans or walnuts work great)
- Food coloring (optional for decoration - pastel colors are perfect for Easter)

### DIRECTIONS

- 1.** Prepare the Base: In a large mixing bowl, combine the marshmallow fluff and whipped cream. Stir gently until smooth and creamy. This mixture will be the sweet, fluffy foundation of your salad.
- 2.** Add the Fruit: Gently fold in the drained fruit cocktail, being careful not to crush the fruit. Add the mini marshmallows and shredded coconut (if using), and mix until evenly distributed.
- 3.** Add Some Crunch: If you love a little texture in your fluff salad, fold in chopped nuts. They add a subtle crunch that complements the softness of the marshmallows and fruit.
- 4.** Add Colorful Decoration (Optional): If you want to make it extra festive, drop a few dots of pastel food coloring on top and gently swirl it in to create pretty ribbons of color throughout the salad.
- 5.** Chill: Cover the bowl with plastic wrap and refrigerate for at least 1 hour. This lets the flavors meld together and allows the salad to set into that perfect fluffy texture.
- 6.** Serve and Enjoy: Scoop into individual bowls or serve family-style. It's sweet, light, and colorful - perfect for Easter brunch or any spring gathering.

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

Original recipe: <https://chefmaniac.com/festive-easter-fluff-salad-a-sweet-and-colorful-treat-for-spring/>