

Strawberry Crackle Salad Recipe - A Sweet, Creamy, Crunchy Classic

Strawberry Crackle Salad - Sweet, Creamy, and Perfect for Sharing



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INGREDIENTS

- 1 package strawberry gelatin mix
- 1 container whipped topping, thawed
- 1 package instant vanilla pudding mix
- 1 can crushed pineapple, drained
- 2 cups mini marshmallows
- 1 to 2 cups fresh strawberries, chopped
- 1 cup crunchy topping such as crushed pretzels, toffee bits, or a crisp cereal mixture
- 1/2 cup sour cream or cream cheese, optional for extra richness

DIRECTIONS

1. Mix the base. In a large bowl, combine the strawberry gelatin mix and instant vanilla pudding mix.
2. Fold in the creamy ingredients. Add the whipped topping and sour cream or cream cheese if using, then stir until smooth and fluffy.
3. Add the fruit and marshmallows. Fold in the drained crushed pineapple, mini marshmallows, and chopped strawberries.
4. Chill the salad. Cover the bowl and refrigerate for at least 1 hour so the flavors can come together and the texture can firm up slightly.
5. Add the crackle topping. Just before serving, sprinkle the crunchy topping over the salad or fold part of it in for extra texture.
6. Serve cold. Spoon into a serving bowl or dessert cups and enjoy chilled.

SWAPS & NOTES

Fresh strawberries give the salad its best flavor and color, but frozen strawberries can work in a pinch if they are thawed and well drained.

Just be careful not to add too much extra liquid, or the salad can lose some of its fluffy texture.

Whipped topping helps keep everything light and airy, while pudding mix adds a little body and sweetness.

If you want a slightly richer, tangier version, a bit of sour cream or softened cream cheese blends in nicely.

TIPS FOR SUCCESS

Drain the pineapple well before adding it to the bowl.

Too much extra liquid can make the salad thinner than you want and soften the fluffy texture.

Fold the ingredients together gently rather than stirring too aggressively.

That helps keep the whipped topping airy and gives the finished salad that light, cloudlike feel.

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