

Cheesecake Fruit Salad with Caramel That's Creamy, Fresh, and Perfect for Sharing

Cheesecake Fruit Salad with Caramel



TIME

15 to 25 min

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SOURCE

ChefManiac

INGREDIENTS

- 2 cups strawberries, sliced
- 2 green apples, chopped
- 1 cup grapes, halved
- 1 cup pineapple chunks
- 1 cup bananas, sliced
- 8 ounces cream cheese, softened
- 1/2 cup powdered sugar
- 1/2 teaspoon to 1 teaspoon vanilla extract
- 1 cup heavy whipping cream, whipped, or an 8-ounce whipped topping alternative
- 1/2 cup caramel sauce
- Graham cracker crumbs for garnish, optional

DIRECTIONS

1. Beat the softened cream cheese until smooth and fluffy.
2. Add the powdered sugar and vanilla, then mix until fully combined.
3. In a separate bowl, whip the heavy cream to stiff peaks, then fold it into the cream cheese mixture. If using whipped topping instead, fold that in directly.
4. Wash, dry, and prep the fruit by slicing the strawberries, chopping the apples, halving the grapes, and draining the pineapple if needed.
5. Fold the fruit gently into the cheesecake mixture, or layer the fruit and cheesecake filling in a serving bowl for a more decorative presentation.
6. Drizzle caramel sauce over the top.
7. Add graham cracker crumbs just before serving if you want a little crunch.
8. Chill until ready to serve.
9. That method reflects the common structure across the accessible versions: a whipped cheesecake filling, prepared fruit, chilled assembly, and caramel added at or near serving time. One version specifically layers half the fruit, half the filling, then repeats, while another spoons the filling over arranged fruit; both are workable for this style.

SWAPS & NOTES

Strawberries, grapes, pineapple, and apples are the most consistent picks across the sources because they hold their texture well in a creamy mixture.

Bananas can be delicious, but they soften and brown faster, so some versions either add them last or skip them entirely.

For the filling, some versions use whipped heavy cream while others use thawed whipped topping.

Both approaches are supported in the accessible recipes, so you can choose based on convenience.

TIPS FOR SUCCESS

Dry the fruit well before mixing it in.

Extra moisture can thin the filling and make the salad looser over time, which is why sturdy fruits and drained pineapple show up so often in these versions.

Multiple versions suggest adding graham cracker crumbs, caramel bits, or other crunchy toppings right before serving so they stay crisp.

That is especially helpful if you are making this ahead.

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

Original recipe: <https://chefmaniac.com/cheesecake-fruit-salad-with-caramel-thats-creamy-fresh-and-perfect-for-sharing/>