

## Creamy Cheesecake Fruit Salad for an Easy Crowd-Pleasing Dessert

8 ounces cream cheese, softened



**TIME**  
**15 min**

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### INGREDIENTS

- 8 ounces cream cheese, softened
- 1 cup heavy whipping cream
- 1/2 cup powdered sugar
- 1 teaspoon vanilla extract
- 1 cup strawberries, sliced
- 1 cup pineapple chunks
- 1 cup grapes, halved
- 1 cup blueberries
- 1 cup kiwi, peeled and diced
- 1 cup mandarin oranges, drained if using canned
- 1/2 cup mini marshmallows, optional
- Fresh mint leaves, optional, for garnish

### DIRECTIONS

1. Make the cheesecake cream: In a large mixing bowl, beat the softened cream cheese until it's smooth and creamy. Add the powdered sugar and vanilla extract, then mix again until fully combined and free of lumps.
2. Whip the cream: In a separate bowl, whip the heavy cream until stiff peaks form. This gives the dessert its light, fluffy texture.
3. Fold the filling together: Gently fold the whipped cream into the cream cheese mixture until everything is fully incorporated. The result should be smooth, creamy, and airy.
4. Prepare the fruit: In a large bowl, combine the sliced strawberries, pineapple chunks, halved grapes, blueberries, diced kiwi, and mandarin oranges.
5. Combine and chill: Gently fold the fruit into the cheesecake mixture until evenly coated. Add the mini marshmallows if using. Cover the bowl and refrigerate for at least 1 hour so the flavors can blend and the salad can chill thoroughly.
6. Garnish and serve: Just before serving, garnish with fresh mint leaves if desired. Serve cold.

### SWAPS & NOTES

This recipe is wonderfully flexible, which makes it ideal for using what you already have on hand.

Strawberries, blueberries, and grapes are all classic choices, but you can also add raspberries, blackberries, diced apples, or even mango for a slightly different spin.

The heavy whipping cream gives the filling its light, fluffy texture, but be sure to whip it to stiff peaks before folding it into the cream cheese mixture.

That step helps create the airy cheesecake texture that makes this dessert so good.

## TIPS FOR SUCCESS

Make sure the cream cheese is fully softened before mixing.

That's the easiest way to avoid lumps and get a silky-smooth filling.

It also helps to beat the cream cheese on its own first before adding the sugar and vanilla.

When folding in the whipped cream, use a gentle hand so you keep as much air in the mixture as possible.

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

Original recipe: <https://chefmaniac.com/creamy-cheesecake-fruit-salad-for-an-easy-crowd-pleasing-dessert/>