

## This 4 Ingredient Frozen Strawberry Fluff Is My Favorite Make-Ahead Treat

4 Ingredient Frozen Strawberry Fluff: The Easiest No-Bake Summer Dessert



**TIME**  
**20 to 30 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 1 package strawberry gelatin
- 1 tub whipped topping, thawed
- 1 can crushed pineapple, drained
- 1 package frozen strawberries, slightly thawed

### DIRECTIONS

- 1.** Dissolve the gelatin: Prepare the strawberry gelatin according to the package directions, using less water if needed for a firmer texture. Let it cool slightly before mixing.
- 2.** Add the fruit: Stir in the drained crushed pineapple and frozen strawberries. The strawberries will help cool the mixture down quickly.
- 3.** Fold in the whipped topping: Gently fold in the thawed whipped topping until everything is evenly combined and fluffy. Don't overmix-you want to keep that airy texture.
- 4.** Freeze until set: Transfer the mixture to a serving dish, loaf pan, or freezer-safe container. Freeze until firm, usually a few hours, depending on the depth of the dish.
- 5.** Serve and enjoy: Let it sit at room temperature for a few minutes before scooping if you want a softer, fluffier texture.

### SWAPS & NOTES

A few easy adjustments can help you make this recipe work with what you already have: Strawberry gelatin: This gives the fluff its signature flavor and color.

You can experiment with raspberry or cherry, but strawberry gives the most classic result.

Whipped topping: This keeps the dessert airy and creamy.

Make sure it's thawed before folding it in so the mixture stays smooth.

### TIPS FOR SUCCESS

The beauty of this dessert is how forgiving it is, but a few smart tips make it even better: Drain the pineapple very well to prevent excess ice crystals.

Let the whipped topping thaw fully before folding it in.

Don't over-thaw the strawberries, or they may add too much liquid.

Use a metal loaf pan or shallow dish if you want it to freeze faster.

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

Original recipe: <https://chefmaniac.com/this-4-ingredient-frozen-strawberry-fluff-is-my-favorite-make-ahead-treat/>