

TBFS

JUNIOR CHEFS

NOVEMBER

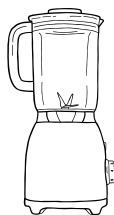


Cranberry Fluff Salad

- ☐ 12 ounce package fresh cranberries
- ☐ 1 cup granulated sugar
- ☐ 8 ounces can crushed pineapple, undrained
- ☐ 2 cups mini marshmallows
- ☐ 4 ounces cream cheese, softened
- ☐ 2 cups heavy whipping cream

INSTRUCTIONS:

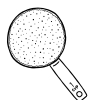
STEP 1: Chop Cranberries



Add cranberries to a food processor or blender and pulse until they are finely chopped, but not mushy.

STEP 2: Marinate: Pour cranberries into a large bowl

ADD:



1 cup
granulated sugar

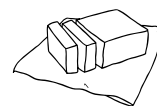
+



8 ounce can
crushed pineapple,
undrained

Cover and refrigerate for one hour or longer.

STEP 3: Whip Cream: In a bowl beat



4 ounces cream
cheese, until smooth

+



2 cups heavy
whipping cream

Whip until stiff peaks form.

STEP 4: Drain:



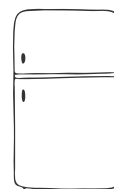
Drain some of
the juice from
the cranberry
mixture.

STEP 5: Combine



Fold in whipped
mixture into the
salad. Fold in
marshmallows

STEP 6: Chill



In the fridge for 3-4 hours
(or overnight),
before serving

