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Philly Steak Cheese Fries

Introduction

If you're looking for a delightful dessert that combines the creaminess of cheesecake with

the sweetness of cherries, Delectable Cherry Cheesecake Fluff is the perfect choice! This no-cook dessert is quick to prepare and certain to impress your friends and family. With layers of fluffy cream cheese, sweet cherry topping, and a crunchy graham cracker crumble, it's a treat that will make every occasion a bit more special.

Detailed Ingredients with measures

For the Fluff:

- 1 (8 oz) package cream cheese, softened
- 1 cup powdered sugar
- 1 teaspoon vanilla extract
- 2 cups whipped topping (like Cool Whip), thawed
- 1 (21 oz) can cherry pie filling

For the Crumble:

- 1 cup graham cracker crumbs
- 1/4 cup unsalted butter, melted
- 2 tablespoons sugar

Prep Time

20 minutes

Cook Time, Total Time, Yield

No Cooking Required | Total Time: 2 hours 20 minutes | Servings: 8 servings

Directions

Make the Crumble:

Mix graham cracker crumbs, melted butter, and sugar in a bowl until well combined. Set aside.

Prepare the Fluff:

In a large mixing bowl, beat the cream cheese until smooth. Add powdered sugar and vanilla extract, continuing to beat until well blended. Fold in the whipped topping gently until the mixture is smooth.

Assemble the Layers:

In your serving dish, layer half of the crumble mixture at the bottom. Spread the cream cheese mixture over the crumble layer evenly. Top with the cherry pie filling, spreading it out to cover the cream cheese layer completely. Finish by sprinkling the remaining crumble mixture over the cherry layer.

Chill:

Refrigerate for at least 2 hours before serving to allow the flavors to meld and the dessert to firm up. Enjoy your Delectable Cherry Cheesecake Fluff!



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Detailed Directions and Instructions



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