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Cherry Cheesecake Fluff

Introduction

If you're in the mood for a delightful dessert that combines the classic flavors of cheesecake

and cherries, then Cherry Cheesecake Fluff is the perfect treat for you! This easy and no-bake recipe offers a creamy, fluffy texture, making it an ideal option for gatherings, potlucks, or simply to enjoy at home. With its vibrant cherry topping and luscious cream cheese base, it's a dessert that everyone will love.

Detailed Ingredients with measures

- Cream cheese: 8 ounces, softened
- Sweetened condensed milk: 1 can (14 ounces)
- Whipped topping: 8 ounces (thawed)
- Cherry pie filling: 1 can (21 ounces)
- Graham cracker crumbs: 1 cup
- Butter: 4 tablespoons, melted
- Powdered sugar: 1/2 cup
- Vanilla extract: 1 teaspoon

Prep Time

The preparation time for this Cherry Cheesecake Fluff is approximately 15 minutes. This quick prep time makes it a convenient dessert option for busy days or last-minute gatherings.

Cook Time, Total Time, Yield

Cook Time: No cooking required

Total Time: 15 minutes

Yield: About 8 servings

Whether you're celebrating a special occasion or just want to treat yourself, this Cherry Cheesecake Fluff will surely satisfy your sweet tooth! Enjoy this light and fluffy dessert that combines the best of cheesecake and fruit in every bite.



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Detailed Directions and Instructions



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