

The Downtown Dish

Decadent Delights

Recipe Credit: Pinterest

Category: Side/Dessert

Red, White and Blue Cheesecake Salad

Ingredients:

1 (8-ounce) package cream cheese
1 (3.4-ounce) package instant cheesecake pudding, unprepared
1 cup International Delight French Vanilla Creamer
1 pound strawberries, cut into bite-size pieces
2 (6-ounce) containers blueberries
4 large bananas, sliced
juice of 1 lemon



Instructions:

In a medium tall bowl, using an electric mixer, whip cream cheese until it becomes smooth. It may bind up in the beaters, but continue as is and it will loosen up. Add the dry pudding mix. Beat until well combined.

With the mixer on low, slowly add the creamer to the cream cheese mix. Add it about a tablespoon at a time and then mix until it becomes a smooth mixture and all of the creamer has combined into the cream cheese, repeat until all of the creamer has been added to the mixture. Whip until smooth. Refrigerate while you prepare the fruit.

In a large bowl, combine lemon juice and bananas. Stir to coat bananas completely and pour off any excess lemon juice. Add strawberries and blueberries. Gently stir to combine. Fold the cheesecake mixture into the fruit.

Chill until ready to serve or serve immediately.

NOTES: Do not pour all of the creamer into the cream cheese at once. It will get clumpy and no matter how long you beat it and it will stay that way.