

# COOKING CLASSY™

*with a sprinkle of fancy*

## Berry Cheesecake Fruit Salad

05.31.2018

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*Say hello to the best Fruit Salad! I think this **Berry Cheesecake Fruit Salad** will likely always be a favorite of mine. It tastes just like eating a slice of cheesecake with fruit topping. It's rich, creamy, fluffy and it's jam packed with sweet fresh fruit. It's just absolutely heavenly.*

*And the great thing here is that it's mostly fruit covered with a cheesecake topping versus a super calorie heavy slice of cheesecake with a little fruit. So I'd say this is a smarter choice than a slice of cheesecake and it fills that craving so why not??*

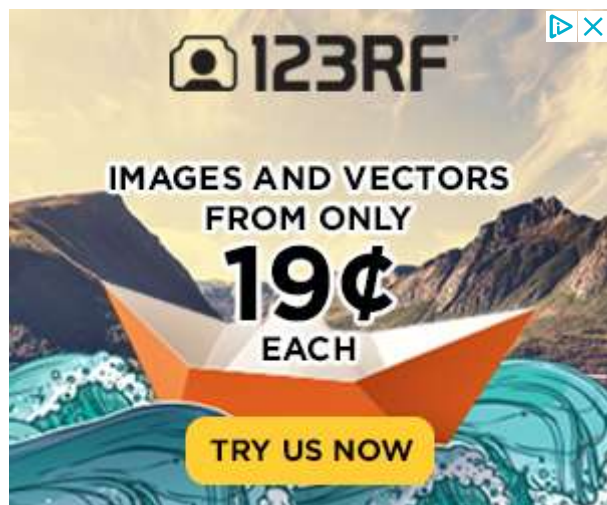
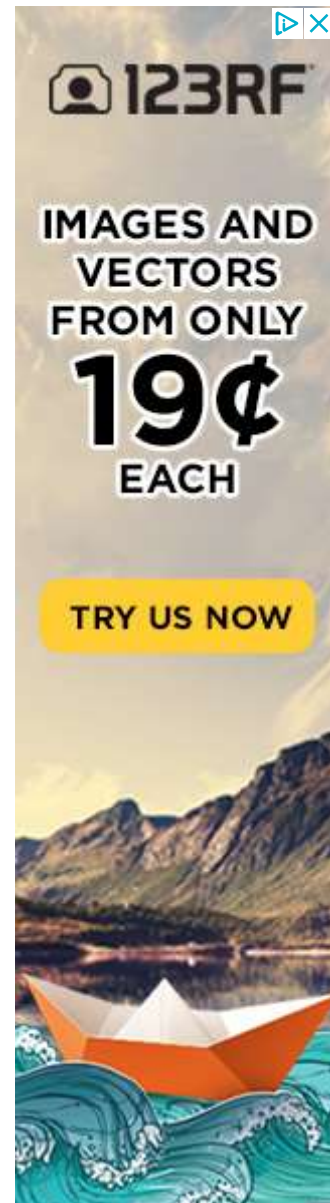
### WELCOME



Hello and thank you for stopping by **Cooking Classy™**! Here you will find a collection of delicious recipes all tested and approved by me, *Jaclyn*, creator of this food blog. Cooking is my passion so please follow along and share what I create!

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## Why I love this Fruit Salad

Cheesecake and fruit are two of my favorite foods so it only makes sense to combine them. And don't you just love the way a homemade berry sauce pairs with a slice

## POULTRY



Sticky Honey Orange Grilled Chicken



of rich cheesecake, so again why not combine those flavors into a fruit salad? It's just meant to be.

### MY LATEST VIDEOS



We've all had the bad fruit salads that have things like artificial whipped topping and fruit cocktail in syrup but here we skip all that and stick to real ingredients and fresh fruit. It's wayyyy better! Try this and you'll see what I mean. Those 80's fruit salads don't stand a chance.



Instant Pot Creamy Tuscan Chicken Pasta

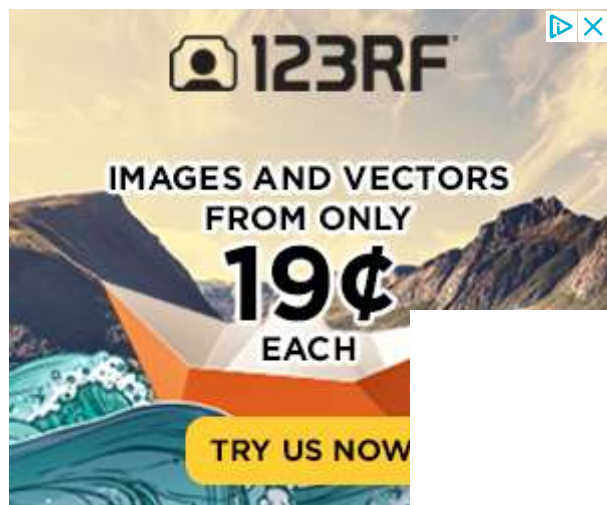


Honey Lime Chicken Skewers



Curry Chicken Salad





## Ingredients for this Recipe

- Fresh strawberries
- Fresh blueberries
- Fresh raspberries

- Fresh blackberries (or more raspberries if you don't like blackberries)
- Cream cheese
- Heavy cream
- Granulated sugar
- Vanilla extract
- Graham crackers



## How to Make this Fruit Salad

First you'll whip up the heavy cream using an electric hand mixer until stiff peaks form.



Then in a separate mixing bowl whip together the cream cheese with the granulated sugar and vanilla until the cream cheese becomes nice and fluffy, about 3 minutes.





Then fold those two mixtures together and pour over prepared fruit, except raspberries, in a large bowl. If you want some of the berries for decoration set about 3 of each aside before coating.



Toss mixture then gently toss in raspberries. Sprinkle edges with graham cracker crumbs. Garnish with berries and mint if desired.



## Tips for this Fruit Salad

- Use sweet fruit! As in fruit that's in season, it will make a big difference in the overall taste of the fruit salad, sour berries just won't go over well here.
- Add more graham crackers crumbs to taste. As in feel free to triple the amount. You can either sprinkle the entire top of the fruit salad with crumbs or sprinkle over individual servings. We like the crumbs so of course we added more.
- Use chilled fruit. This is a summer salad so cold fruit is best.
- If you'd like you can use light cream cheese here in place of full fat.
- If you don't like a lot of topping you can add a bit more fruit, I love the topping so this fruit salad has a lot of it.
- Try swapping in other fruits such as bananas or mangos.



## More Fruit Salad Recipes to Try

- Honey Lime Rainbow Fruit Salad
- Winter Fruit Salad with Lemon Poppy Seed Dressing
- Melon and Pineapple Fruit Salad
- Creamy Cinnamon Apple Walnut Fruit Salad
- Creamy Grape Fruit Salad

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## Berry Cheesecake Fruit Salad



5 from 1 vote

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Sweet summer berries are coated with a rich and fluffy cheesecake topping and its finished with crisp



graham cracker crumbs. Could fruit salad get any better??

Prep Time: 15 minutes

Total Time: 15 minutes

Servings: 8

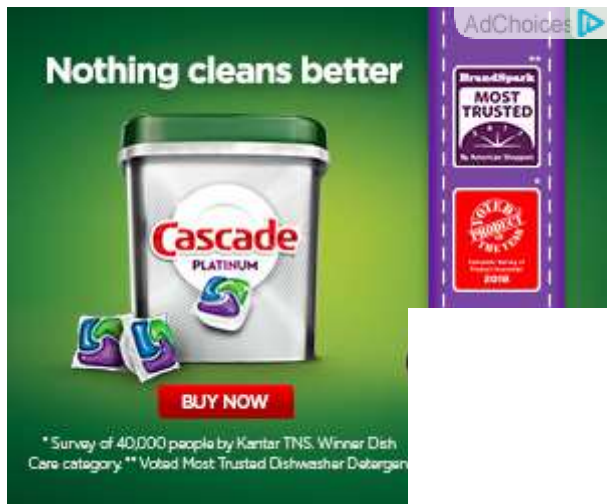
Calories: 321 kcal

## Ingredients

1 cup (235ml) heavy cream  
 8 oz. cream cheese, softened  
 6 Tbsp (75g) granulated sugar  
 1/2 tsp vanilla extract  
 16 oz. fresh strawberries, hulled and quartered  
 12 oz. fresh blueberries  
 6 oz. fresh blackberries (or more raspberries)  
 6 oz. fresh raspberries  
 2 sheets graham crackers, crushed (or more to taste)  
 Mint for garnish (optional)

## Instructions

1. In a



medium mixing bowl using an electric hand mixer  
 whip heavy cream on high speed until stiff peaks form.

2. In a separate medium mixing bowl (no need to clean beaters) whip cream cheese, granulated sugar and vanilla extract until combined. Increase speed to high and whip until light and fluffy, about 3 minutes.
3. Fold whipped cream into cream cheese mixture.
4. Place strawberries, blackberries and blueberries in a large bowl, then pour cream cheese mixture over and fold, then gently fold in raspberries.
5. Sprinkle edges with graham cracker crumbs.  
 Garnish with fruit in center and mint if desired.

6. Serve immediately or keep chilled. Serve day prepared, add graham cracker just before serving so it stays crisp.
7. Recipe source: Cooking Classy

| Nutrition Facts  |                       |
|--|-----------------------|
| Berry Cheesecake Fruit Salad                             |                       |
| Amount Per Serving                                       |                       |
| Calories 321   | Calories from Fat 189 |
| % Daily Value*   |                       |
| Total Fat 21g  | 32%                   |
| Saturated Fat 12g  | 60%                   |
| Cholesterol 71mg   | 24%                   |
| Sodium 128mg   | 5%                    |
| Potassium 253mg  | 7%                    |
| Total Carbohydrates 31g                                  | 10%                   |
| Dietary Fiber 4g   | 16%                   |
| Sugars 21g   |                       |
| Protein 3g   | 6%                    |
| Vitamin A  | 18%                   |
| Vitamin C  | 57.8%                 |
| Calcium  | 7.3%                  |
| Iron   | 5%                    |
| * Percent Daily Values are based on a 2000 calorie diet. |                       |

Nutrition Disclaimer

Categorized: Appetizers & Salads

Tagged: blackberries, blueberries, cream, cream cheese, graham crackers, raspberries, strawberries, sugar, vanilla extract

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