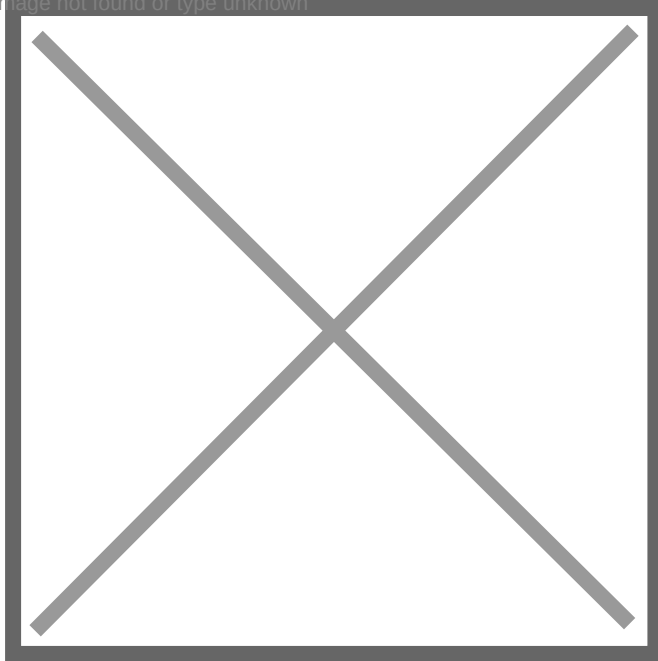




Sweet Tart Waldorf Apple Salad

Jacob · 30/09/2024

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Prep Time

12

Difficult

Medium

Servings

12 servings

Description

This salad is a combination of a fruit dip recipe I learned last week and an apple salad I saw in the grocery store. It was enough inspiration to come up with this delicious recipe for our cookout this afternoon. I have two boys and a daycare and would recommend this recipe as supersimple to make with kids. Children love chopping apples; even littles can do this with a butter knife and mixing the dressing. I used $\frac{3}{4}$ of my dressing and reserved the rest to use as fruit dip later.

Ingredients

- - 2 red apples
- diced - 2 yellow apples
- diced - 1 tablespoon lemon juice
- or more to taste - 1 (3 ounce) package Neufchatel cheese
- softened - $\frac{3}{4}$ cup whipped cream - $\frac{1}{4}$ cup brown sugar - $\frac{1}{4}$ cup mayonnaise (Optional) - 1 teaspoon vanilla extract - 2 cups seedless green grapes
- halved - 3 stalks celery
- thinly sliced - 1 $\frac{1}{2}$ cups walnut halves - 1 cup sweetened dried cranberries (such as Craisins®)

Instructions

1. Toss diced apples with lemon juice in a salad bowl. Beat Neufchatel cheese
2. whipped cream
3. brown sugar
4. mayonnaise
5. and vanilla extract together in a separate bowl until dressing is smooth and creamy. Stir grapes and celery into apples and toss lightly with dressing to coat. Top salad with walnut halves and sweetened dried cranberries.