



Creamy Cranberry Salad

Jacob · 30/09/2024



Prep Time

8 hrs 25 mins

Difficult

Medium

Servings

12

Description

This cranberry JellO salad with cream cheese and whipped cream layers is not your average cranberry salad. In addition to cranberries, it's full of fruity flavor thanks to apples, pineapples, and orange juice.

Ingredients

- 1 (6 ounce) package cherry-flavored gelatin mix (such as Jell-O®) - $\frac{3}{4}$ cup boiling water - 1 (12 ounce) package fresh cranberries - 1 cup white sugar - 1 (8 ounce) can crushed pineapple
- drained - 1 cup chopped pecans - $\frac{3}{4}$ cup orange juice - 1 medium apple with peel
- grated - 1 cup whipping cream - 1 (8 ounce) package cream cheese
- softened

Instructions

1. Stir gelatin into boiling water in a mixing bowl until dissolved; let cool
2. about 5 minutes. Meanwhile
3. process cranberries in a food processor until finely chopped. Add sugar and process until dissolved. Pour cranberry mixture into cooled gelatin mixture. Stir in pineapple
4. pecans
5. orange juice
6. and apple until well combined. Cover and refrigerate for 8 hours to overnight. When ready to serve
7. beat cream in a chilled glass or metal bowl with an electric mixer until soft peaks form. Gradually beat in cream cheese. Layer 1/2 of the chilled cranberry mixture in a glass serving dish. Spread whipped cream mixture over top
8. then finish with remaining cranberry mixture.