

Cranberry Fluff

Yields 10 Servings



INGREDIENTS

- 4 cups frozen cranberries
- ½ cup granulated sugar
- 3 cups mini marshmellows
- 2 cups diced unpeeled granny smith apples
- 1 TBSP lemon juice
- ¼ cup water
- ½ cup green or red grapes halved
- ¼ salt
- 1 cup whipping cream
- ¼ cup granulated sugar
- Mint leaves for garnish

INSTRUCTIONS

- Place cranberries in a food processor, cover and pulse until fine chopped, but not pureed. Transfer to a large bowl with ½ cup sugar and marshmellows. Refrigerate for 4 hours or overnight.
- 2. Whip cream with ¼ sugar until stiff peaks.
- 3. Fold whipped cream into the cranberry mix,
- 4. Fold in the pecans, apples, and grapes into the whipped cream mix.
- 5. Portion into serving dishes and garnish with mint leaves.

Bon Appetit.

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