

Ambrosia Salad



INGREDIENTS

- 1 cup heavy whipping cream
- 1/4 cup powdered sugar
- 1/2 cup plain or vanilla Greek yogurt
- 1 cup shredded sweetened coconut
- 1 (11 oz) can mandarin oranges, drained
- 1 (8 oz) can pineapple tidbits, drained
- 1 cup maraschino cherries, drained
- 1 1/2 cups mini fruit-flavored marshmallows

Optional add-ins

- Chopped pecans
- Sliced bananas
- Chopped apples

INSTRUCTIONS

1. Add the heavy whipping cream to a large bowl (or stand mixer) and beat with electric beaters for 1–2 minutes, until it begins to thicken.
2. Slowly add the powdered sugar and continue beating until stiff peaks form. Gently fold in the yogurt until fully combined.
3. Drain the canned fruit very well to prevent excess liquid.
4. In a large serving bowl, combine the drained fruit, coconut, and marshmallows.
5. Gently fold in the whipped cream mixture until everything is evenly coated.
6. Cover and chill for at least 30 minutes before serving.

Pair with
fresh baked
pastries or
hot cross
buns

