

chattavore

STRAWBERRY FLUFF

Prep time: 15 minutes

Cook time: 5 minutes

Makes about 8 cups

- 24-ounce bag frozen strawberries, thawed
 - 4 ounces cream cheese, softened
 - 3/4 cup granulated sugar
 - 2 envelopes unflavored gelatin
 - 2 cups heavy cream
 - 1 1/2 cups miniature marshmallows
1. Pour the thawed strawberries into a bowl and use a potato masher to mash until mostly liquified but a few small chunks remain.
 2. Place half of the strawberries into a medium saucepan with the sugar. Heat over medium heat until sugar has completely dissolved. Meanwhile, stir the gelatin into the remaining strawberries and allow to bloom for five minutes. Once the gelatin has bloomed for five minutes, stir in the strawberries and sugar.
 3. In a medium bowl, whisk the softened cream cheese until smooth. Add a large spoonful of the strawberries and whisk vigorously until the cream cheese and strawberries are well combined (there will be a few small pieces of cream cheese). Stir in the remaining strawberry mixture.
 4. Using a stand or hand mixer, whip the cream to medium peaks. Fold the whipped cream into the strawberry cream cheese mixture until completely combined. I find that this works best if I start folding in the bowl that I used for the strawberries and cream cheese then pour it into the bowl that I used to whip the cream so that I can get everything on the bottom.
 5. Stir in the marshmallows. Refrigerate for at least two hours before serving.