

Cranberry-Orange Fluff

1 can (14 oz) whole berry cranberry sauce
1 package (8 oz) cream cheese, softened
2 tablespoons sugar
1 can (11 oz) mandarin oranges, well drained
1 container (8 oz) Cool Whip frozen whipped topping, thawed
2 cups miniature marshmallows
1/4 cup chopped toasted pecans

In large microwavable bowl, mix cranberry sauce, cream cheese and sugar; microwave uncovered on High 1 to 2 minutes, until easily stirred together. Stir in mandarin oranges. Refrigerate at least 2 hours but no longer than 12 hours.

Gently fold in whipped topping and marshmallows. Top with pecans.

Serve immediately, or cover and refrigerate until ready to serve, up to 2 hours.

- This salad can be made ahead. Mix the canned cranberry sauce, cream cheese, sugar and mandarin oranges the day before. Then, stir in whipped topping and marshmallows the day of. Top with chopped pecans right before serving.
- If holding refrigerated salad after stirring in whipped topping and marshmallows, stir before serving.