

Apple Salad

1 – 20 OZ. CAN CRUSHED PINEAPPLE
1/3 CUP SUGAR
1 – 3 OZ. LEMON FLAVORED GELATIN
8 OZ. CREAM CHEESE (ROOM TEMPERATURE)
8 OZ. WHIPPED TOPPING (COOL WHIP)
2 CUPS CHOPPED APPLES
1/2 LEMON
1/2 CUP PURPLE SEEDLESS GRAPES (HALVED)
1 CUP CHOPPED PECANS

Combine pineapple (juice and all), sugar and gelatin in a saucepan and bring to a boil for 2-3 minutes or until sugar has dissolved. Pour into a shallow dish and cool to room temperature.

Peel and chop apples. Squeeze a half lemon over apples and mix well to prevent apples from turning brown.

Once gelatin has cooled, in a bowl blend in cream cheese with a hand mixer. Next add whipped topping, apples, grapes, and pecans and fold together with a large spatula until fruit, nuts and topping is blended well with gelatin mixture.

Keep refrigerated.

This salad is tart and sweet and very delicious and refreshing. I know you will enjoy it!

Options:

Grapes are optional.

Other flavors of gelatin can be substituted for different colors and flavor profiles.

Other fruits like mandarin oranges, fruit cocktail etc. can be added (but they should be drained well).