

Sweet Cream Grape Salad

Ingredients

- 500 g / 1 lb seedless grapes
- 227 g / 8 oz cream cheese, softened (1 block)
- 60 g / ½ cup powdered sugar
- ½ tbsp vanilla extract
- 50 g / ½ cup chopped pecans or walnuts, optional

Instructions

1. Wash the grapes under cool running water and drain well. Pat them dry with a clean towel so no extra water thins the cream.
2. Place the softened cream cheese in a large mixing bowl and beat with a hand mixer until completely smooth and creamy.
3. Add the powdered sugar and vanilla extract to the bowl. Mix again until fully combined, smooth, and free of lumps.
4. Add the grapes to the cream mixture. Gently fold with a spatula until all the grapes are evenly coated, taking care not to break the skins.
5. Transfer the coated grapes into a serving bowl. Sprinkle the chopped pecans or walnuts evenly over the top if using.
6. Cover and chill the salad in the refrigerator for at least 1 hour before serving so the flavors blend and the texture sets.

Note & Storage

- Use firm, seedless grapes for the best bite and coating.
- The salad can be served right away, but chilling makes it thicker and creamier.
- Store leftovers in the refrigerator for up to 2 days.