



Strawberry, Banana, Cheesecake Salad



Ingredients

- 1 (8-ounce) package cream cheese, softened
- 1 (3.4 ounce) package instant cheesecake pudding, unprepared
- 1-1/4 cups vanilla coffee creamer
- 2 pounds strawberries, hulled and sliced
- 3 medium bananas, cut into coins
- 2 tablespoons fresh lemon juice

Instructions

- ✓ **Step One:** In a medium size bowl, using a mixer, whip cream cheese until it becomes smooth. Add dry pudding mix. Beat until well combined.
- ✓ **Step Two:** Continue slowly mixing and add creamer about a tablespoon at a time to the cream cheese mix and mix until it becomes a smooth mixture and all of the creamer has combined into the cream cheese. Continue until all of the creamer has been added. Whip until smooth.
- ✓ **Step Three:** In a large bowl, combine sliced strawberries, banana coins, and lemon juice. Stir until all the fruit is coated with lemon juice. Add cheesecake mixture to fruit. Gently fold cheesecake mixture into fruit.
- ✓ **Step Four:** Chill until ready to serve or serve immediately.