

Orange Creamsicle Fluff

Ingredients:

- 1 box orange gelatin mix (6 oz.)
- 1 box instant vanilla pudding (5 oz.) (sugar-free preferred)
- 1 cup boiling water
- 1/2 cup cold water
- 1 – 8 oz. container lite whipped topping (Cool Whip) (thawed in refrigerator)
- 2 – 11 oz. cans mandarin oranges, drained (in water preferred over light syrup)
- 1 cup mini marshmallows
- Reserve 1 mini marshmallow and 5 orange slices for garnish

Directions:

1. Bring 1 cup of water to boil in microwave.
2. Pour orange gelatin mix into a large bowl.
3. Carefully pour boiling water over the orange gelatin and whisk until gelatin is dissolve, about 2 minutes.
4. Add cold water and stir. Place bowl in refrigerator to chill for 15 minutes.
5. Remove from refrigerator and slowly whisk in vanilla pudding mix until smooth. Chill in refrigerator for additional 15-20 minutes, until it becomes slightly thickened.
6. Remove from refrigerator and gently fold in Cool Whip until smooth. Fold in mandarin oranges and marshmallows.
7. Top with garnish to form a small orange flower with marshmallow center. Enjoy!

Recipe with slight adjustments from *Cook Heavenly Recipes*
<https://cookheavenlyrecipes.com/orange-dreamsicle-salad/>

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