

THE BEST FRUIT SALAD

- 1 cup strawberries, sliced
 - 1 (10 oz) can pineapple tidbits, drained
 - 1 (11 oz) can mandarin oranges, drained
 - 2 medium apples, cored and chopped into ½" pieces
 - 1 cup grapes, halved
 - 2 tsp lemon juice
 - 2 cups heavy cream/or coconut whipping cream
 - ¼ cup pure maple syrup
 - Unsweetened coconut flakes
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- Add chopped apples to a large canning jar with lemon juice and “toss” until well coated to keep apples from browning. Drain.
 - Add strawberries, pineapple, mandarin oranges, apples and grapes in a large bowl and mix thoroughly.
 - Add heavy cream and maple syrup to a medium sized bowl and mix with blender until fairly thick peaks form.
 - Add whipped cream to fruit bowl and fold in until well coated. (You can add less whipped cream if you wish... I just like the extra fluff and sweetness.)
 - Refrigerate for at least 2 hours prior to serving. Serve chilled.
 - Sprinkle coconut on individual servings for extra crunch and flavor.
 - Side note – liquid does tend to pool in the bottom of the bowl after a day or so. Gently pour off before serving.