

Vegan Grape Salad

SERVINGS
12

PREP TIME
10 MIN

CHILL TIME
OVERNIGHT

TOTAL TIME
10 MIN + CHILL

A creamy, sweet, and crunchy salad made with grapes, vegan cream cheese, and pecans. The perfect potluck or BBQ dish to share - no one will guess it's vegan.



ORGANIZING
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Ingredients

Directions

1

- 2 lbs. Seedless Green Grapes
- 2 lbs. Seedless Red Grapes

■ Wash grapes and dry thoroughly (this step is very important - ideally do this the day before).

2

- 8 oz Vegan Cream Cheese
- 8 oz Vegan Sour Cream
- 1 tsp Vanilla
- $\frac{1}{3}$ C White Sugar

- In medium bowl, cream together these ingredients until smooth.
- Add grapes and gently stir until fully coated.
- Spread the coated grapes evenly in a 9x13 glass dish.

3

- 1 C Brown Sugar
- $\frac{3}{4}$ C Chopped Pecans

- Sprinkle the brown sugar and pecans evenly over the top.
- For best results, refrigerate overnight so the brown sugar topping becomes crunchy, but a few hours of chilling will work in a pinch.