

Grape Salad With Brown Sugar Pecan Topping by Lynn's Recipes



Click on the picture above to watch my video demonstration of this recipe.

A delicious fruit salad that can be used for a party, baby or wedding shower, holiday meal or any get together. It makes a lot. This would be even be appropriate for a tail gate party, if kept chilled.

Ingredients:

- 4 pounds of seedless grapes, red and green mixture or whatever combination you desire, washed and drained
- 8 ounces sour cream
- 8 ounces softened cream cheese
- ½ cup granulated sugar
- 1 tsp. vanilla extract

Topping:

- 1 cup packed brown sugar
- 1 cup chopped pecans, or whatever other nut you desire, such as walnuts, almonds, etc.

In a small bowl, mix brown sugar and chopped pecans and set aside.

In a large bowl, mix together cream cheese, sugar, sour cream and vanilla until blended. I used an electric hand mixer. Stir in grapes. Cover with the topping and chill for at least 2 hours.

Note: I didn't use all the topping. It makes a lot and you may want to only make half of the

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recipe for the topping.

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