Description

This is a very delicious fruit dessert that my family loves; I usually end up making it a second time because the first dish disappears quickly. Very addictive! Simple to make and can be enjoyed with any meal; great for the Holidays!

Ingredients

- 4 lbs Red grapes
 8 oz Philidephia Cream Cheese (softened)
- 8 oz sour cream ٠
- 1/2 cup sugar ٠
- 1/2 cup light brown sugar
- 1 tsp vanilla extract
- 1/2 cup Chopped pecans (Optional)

Instructions

Wash, remove stems & dry grapes; set aside.

Mix together sour cream, cream cheese, sugar and brown sugar; blend real well then add vanilla and chopped pecans. The mixture may be a little lumpy but that is ok.

Fold in the red grapes, coating real well. Refrigerate an hour or overnight before serving.

Notes

You can use 3 to 4 lbs. of red grapes, usually the more the better!

Summary Yield: 8

Source: This recipe actually came from my cousin Cindy Gilleland Prep Time: 10 minutes Category: Desserts Cuisine: American Tags: vanilla, Sugar, sour cream, Red Grapes, Philidephia Cream Cheese, Brown Sugar