tutti frutti (also tutti-frutti), a term in popular use in a wide number of languages and countries around the world, designates a variety of confections that involve mixtures of fruits or fruit flavors. The term is derived from the Italian words for "all fruits."

In Italy itself "tutti frutti" is not a traditional, fixed culinary term, though the combination of words, especially with the definite article — tutti i frutti — naturally occurs with its literal meaning.

A likely place where "tutti frutti" was first coined as a culinary term is New York, whence the earliest attestation (1834) in connection with ice cream. See ICE CREAM. Given the central role played by Italians in the development of ice cream and its subsequent spread into and around English-speaking lands, it is possible that the term was actually coined by an Italian. Italians were prominent ice cream makers in New York, and elsewhere as early as the latter part of the eighteenth century.

Early on, tutti frutti was primarily used to designate mixtures of fruit pieces that had been candied or macerated with sugar in alcoholic beverages, in particular brandy — an Anglo-American adaptation of the Italian use of candied or macerated fruits, especially citrus peels, in the making of ices and ice creams to mixtures that included other fruits already used in traditional English confections, such as fruitcakes and fruit puddings. See FRUITCAKE. Also noteworthy is the resemblance of Anglo-American tutti frutti to German Rumtopf and Danish rømurdåde, a fruit mixture macerated in rum with sugar that is enjoyed in northern Europe with ice cream, as well as in other applications. The Rumtopf became widely known in the United States from its use in the once numerous German-owned confectioneries. Secondary to this use of the term "tutti frutti" to designate mixtures of fruits is its meaning as a multi-fruit flavoring, attested in the United States as early as 1885 as a brand name of chewing gum. See CHEWING GUM.

The resemblance of tutti frutti as an element in frozen desserts to the fruit mixtures employed in making English-style fruitcakes lies behind the name of the "tutti frutti cake" popular in India, which is made with a mix of candied fruit pieces. See CANDIED FRUIT. In the Netherlands, the term "tutti-frutti" (attested in Dutch since the late nineteenth century) is applied to a mixture of dried fruits (apricots, pears, apples, plums, etc.) and also to a dish made from those fruits, in which the mixture is soaked or cooked in water or apple juice, sweetened, and spiced (e.g., with cinnamon). Elsewhere, this sort of dish is called compote. See also PUDDING.