

FROM THE KITCHEN OF.



STRAWBERRY PRETZEL SALAD

INGREDIENTS

CRUST

7	OZ	PRETZELS, CRUSHED
53	GRAMS	SUGAR
6	OZ	BUTTER, MELTED

CREAM CHEESE FILLING

16	OZ	CREAM CHEESE, SOFTENED
210	GRAMS	SUGAR
8	OZ	COOL WHIP

JELLO LAYER

6	OZ	PACKAGE STRAWBERRY JELLO
16	OZ	BOILING WATER
16	OZ	FROZEN STRAWBERRIES W/ SUGAR

SERVINGS:
12-16

TIME TO PREP:
20 MINUTES

COOK TIME:
10 MINUTES

CHILL TIME:
9 HOUR 30 MINUTES

TOTAL TIME:
10 HOURS

DIRECTIONS

- > CRUSH PRETZELS & MIX WITH THE MELTED BUTTER & SUGAR, THEN PRESS INTO THE BOTTOM OF A 9X13 PAN TO FORM THE CRUST
- > BAKE AT 350° FOR 10 MINUTES AND LET COOL COMPLETELY
- > ADD CREAM CHEESE AND SUGAR TO A BOWL AND WHIP UNTIL FULLY INCORPORATED, THEN FOLD IN THE COOL WHIP.
- SPREAD THE CREAM CHEESE MIXTURE EVENLY OVER THE CRUST,
- > SEALING TO THE EDGE OF THE PAN, THEN PLACE IN THE FRIDGE FOR 30 MINUTES TO SET UP.
- TO MAKE THE JELLO LAYER BOIL 2 CUPS OF WATER AND ADD TO A
- > BOWL WITH THE JELLO MIX AND STIR UNTIL DISSOLVED, THEN ADD THE FROZEN STRAWBERRIES AND STIR UNTIL THAWED.
- POUR THE JELLO MIXTURE ON TOP OF THE CREAM CHEESE MIXTURE
- > AND REFRIGERATE UNTIL JELLO IS SET. AT LEAST 1 HOUR, BUT LONGER IF POSSIBLE.
- > SLICE AND SERVE UP!