

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: 1 hour 30 minutes

Total Time: 2 hours

### Directions

- Crush pretzels & mix with the melted butter & sugar, then press into the bottom of a 9x13 pan to form the crust  
\*Line the pan with a foil sling for serving convenience.
- 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!