

Strawberry Pretzel Salad

by ATKINSON DRIVE

Pretzel Crust Ingredients:

3 Tbsp. Sugar
3/4 C. Melted Butter
2 C. Crushed Pretzels

Preheat oven to 350 degrees.

In a plastic bag, crush your pretzels into pieces. Make sure they aren't too fine. (I have found that my mini hammer works best, but you can always use a rolling pin or your hands.)

Combine the crushed pretzels, melted butter & sugar together in a mixing bowl until the pretzels are coated.

Line the bottom of a 9x13" pan with the pretzel mixture to form a crust.

Bake at 350 degrees for 15 minutes.

Let crust cool completely.

Cream Cheese Layer Ingredients:

1 C. Sugar
8 oz. pkg. Cream Cheese
8-9 oz. pkg. Cool Whip

Let cream cheese & cool whip soften at room temperature.

Combine sugar, cream cheese & cool whip.

Spread cream cheese mixture over the cooled pretzel crust.

Strawberry Layer Ingredients:

2 oz. pkg. Strawberry Jello
2 C. Boiling Water
20 oz. Frozen Sliced Strawberries

Add boiling water to the jello powder and stir until dissolved.

Add frozen strawberries to the jello. (This will thicken as the strawberries melt)

Pour the jello & strawberries over top of the cream cheese layer.

Chill until the jello has set (usually 4 or more hours).

Serve & Enjoy!