



Pretzel Jello Salad

Ingredients

- 2 cups pretzels, (crushed fine)
- 3 tablespoons brown sugar
- 3/4 cup butter, melted
- 1 (6 oz pkg) strawberry jello
- 2 cups boiling water
- 1 (16 oz) pkg. frozen strawberries, slightly thawed and sliced in half.
- 1 (8 oz pkg) cream cheese, softened
- 1 cup granulated sugar
- 8 ounces cool whip (thawed) or 2 cups fresh whipped cream

Directions

Preheat oven to 350 degrees and grease a 9x13 pan.

Combine pretzels, brown sugar, and melted butter and press into prepared pan and bake for 10 minutes.

Dissolve the Jello in the boiling water, stirring for 2 minutes or until Jello is completely dissolved and then stir in the strawberries and chill. Refrigerate until partially set. *If it is not set enough it will leak through your cream cheese layer and make your pretzels soggy.

Beat cream cheese and sugar until smooth. Fold in cool whip or whipped cream. Spread over cooled crust make sure you spread completely to the edges to create a seal so your jello doesn't leak through. Pour jello over cream cheese layer.

Refrigerate until serving.

