



STRAWBERRY PRETZEL SALAD

Serves: 10-12 servings

Cost: \$.76/serving

Ingredients:

- 6 oz (2 boxes) Strawberry Jell-O
- 2 C boiling water
- 2.5 C pretzels, measured before crushing
- .25 C granulated sugar
- 8 TBSP butter, unsalted
- 8 oz cream cheese, softened
- .5 C granulated sugar
- 8 oz Cool whip topping, thawed
- 1 lb fresh strawberries, sliced



Directions:

1. Preheat oven to 350 degrees Fahrenheit. Combine the water and the Jell-O and stir to dissolve. Set aside to cool to room temperature
2. Crush the pretzels by placing in a sturdy Ziploc bag and crushing with a rolling pin.
3. In a microwave safe bowl, melt the butter and then stir in the .25 Cup of sugar. Mix in the pretzels. Transfer to a glass 13x9 baking dish and press the mixture evenly over the bottom.
4. Bake for 10 minutes and let cool.
5. When the crust has cooled, use a hand mixer to beat the cream cheese and .5 Cup of sugar until fluffy. Fold in the Cool Whip until evenly incorporated. Spread mixture over the crust. Make sure to spread all the way to the edges to create a tight seal. Refrigerate for 30 minutes.
6. While the filling is in the fridge, hull and slice the strawberries and stir into your room temp Jell-O. Pour and spread the Jell-O evenly over your cream cheese layer and refrigerate until the Jell-O is set (2-4 hours)