

Strawberry Pretzel Salad: Kathy Nakashima

Ingredients:

2 cups crushed pretzels
3/4 cup butter, melted
3 tbs sugar

Filling:

2 cups whipped topping
1 pkg (8 oz) cream cheese (softened)
1 cup sugar

Topping:

2 pkgs (3 oz ea) strawberry gelatin
2 cups boiling water
2 pkgs (16 oz ea) frozen sweetened strawberries, thawed
Optional: Additional whipping topping and pretzels

Directions:

1. In a bowl, combine the pretzels, butter and sugar. Press into an ungreased 13x9 inch baking dish.
Cool on a wire rack.
2. For filling, in a small bowl, beat whipped topping, cream cheese and sugar until smoothie. Spread over pretzel crust. Refrigerate until chilled.
3. For topping, dissolve gelatin in boiling water in a large bowl. Stir in sweetened strawberries, chill until partially set. Carefully spoon over filling. Chill until firm, 4-6 hours. Cut into squares. If desired, serve with additional whipping topping and pretzels.