

Judy's Strawberry Pretzel Salad

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Servings: 16

*1 1/2 cups crushed pretzels
1 1/4 cups sugar
3/4 cup butter, melted
2 packages (8 ounce ea)
cream cheese, softened
1 container (8 ounce) frozen
whipped dessert topping,
thawed
1 package (16 ounce)
frozen whole strawberries
1 package (6 ounce)
strawberry gelatin powder
2 cups boiling water*

Preparation Time: 20 minutes

Preheat the oven to 350 degrees.

In a bowl, stir together the pretzels, 3/4 cup of sugar and the melted butter. Press the mixture into the bottom of a 9x13-inch baking pan. Bake until lightly toasted, about 10 minutes.

Meanwhile, beat together the remaining one cup of sugar and the cream cheese in a bowl with an electric mixer at medium speed until smooth. Fold in the whipped topping. Spread evenly over the cooled crust. Chill until set, about 30 minutes.

Let the strawberries stand at room temperature for 10 minutes to thaw partially. Then cut the strawberries in half.

In a bowl, stir together the gelatin mix and the boiling water. Stir in the strawberries until completely thawed and the gelatin has cooled and is beginning to thicken. Pour over the cream cheese mixture in the pan. Chill for at least one hour.

(The salad keeps for up to two days, covered and chilled.)

Per Serving (excluding unknown items): 288 Calories; 19g Fat (58.1% calories from fat); 3g Protein; 27g Carbohydrate; 1g Dietary Fiber; 55mg Cholesterol; 323mg Sodium. Exchanges: Grain (Starch); 1/2 Lean Meat; 1 1/2 Other Carbohydrate