

Strawberry Pretzel Salad

Prep Time: 20 minutes **Cook Time:** 10 minutes **Resting Time:** 2 hours

Total Time: 30 minutes

This strawberry pretzel salad is easy to assemble and is always a hit at parties. The combination of sweet, salty and tart make it irresistible.

Author: Natasha Kravchuk

Skill Level: Easy

Cost to Make: \$9-\$12

Keyword: Strawberry Pretzel Dessert, Strawberry Pretzel Salad

Cuisine: American

Course: Dessert

Calories: 338 kcal

Servings: 12 slices

Ingredients

- 6 oz strawberry Jell-O
- 2 cups boiling water
- 2 1/2 cups salted pretzels, (measured before crushing)
- 1/4 cup granulated sugar
- 8 Tbsp unsalted butter
- 8 oz package cream cheese, softened
- 1/2 cup granulated sugar
- 8 oz cool whip, thawed in the fridge
- 1 lb fresh strawberries, hulled and sliced

Instructions

1. Pre-heat oven to 350°F. Combine strawberry Jell-O with 2 cups boiling water and stir until completely dissolved. Set aside to cool to room temperature.
2. Crush 2 1/2 cups pretzels in a sturdy ziploc bag, using a rolling pin.
3. In a medium sauce pan, melt 8 Tbsp butter then add 1/4 cup sugar and stir. Mix in crushed pretzels. Transfer to a 13x9 glass casserole dish, pressing the pretzel mix evenly over the bottom of the dish and bake for 10 min at 350°F, then cool to room temp.
4. When pretzels have cooled, use an electric hand mixer to beat 8 oz cream cheese and 1/2 cup sugar on med/high speed until fluffy and white. Fold in 8 oz Cool Whip until no streaks of cream cheese remain. Spread mixture over cooled pretzels, spreading to the edges of the dish to create a tight seal. Refrigerate 30 min.
5. Hull and slice 1 lb strawberries then stir into your room temperature jello. Pour and spread strawberry jello mixture evenly over your cooled cream cheese layer and refrigerate until jello is set (2-4 hours).