

Orange Pretzel Lasagna

INGREDIENTS

For the crust:

3/4 cup pecans

1/2 cup sugar

2 1/2 cups pretzels

3/4 cup (1 1/2 sticks) unsalted butter, melted

For the cream cheese filling:

16 oz cream cheese, softened

14 oz sweetened condensed milk

1 tablespoon lemon juice

8 oz Cool Whip, thawed

For the jello topping:

2 boxes (3 oz each) orange jello

1 3/4 cup boiling water

30 oz mandarin oranges, drained

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PREPARATION

Add the pecans and sugar to a food processor, and pulse until crumbly. Add pretzels, and continue pulsing until you have a mixture of crumbs and larger pieces. Add melted butter and mix together.

Spread pretzel mixture into the bottom of a 9×13-inch baking dish and set aside.

In a medium bowl, combine the cream cheese, sweetened condensed milk, and lemon juice, and beat with an electric mixer until smooth and creamy. Gently fold in Cool Whip, then spread evenly over the prepared crust.

In a separate medium bowl, stir together the jello and boiling water until completely dissolved. Stir in the mandarin oranges, then cool mixture to room temperature. Pour evenly over the cream cheese filling, then cover with plastic wrap and chill overnight. Slice, serve, and enjoy!