Peach Pretzel Jello Salad

2 hours to prepare serves 8-10

INGREDIENTS

- Crust:
- 2 cups pretzels, crushed
- 3/4 cup (1 1/2 sticks) unsalted butter, melted
- 2 tablespoons sugar
- 1 tablespoon cinnamon
- 1/4 teaspoon nutmeg
- Filling:
- 2 cans peaches, drained, peaches pat dry
- 2 cups water, boiling
- 1 (8 oz.) container frozen whipped topping
- 1 (8 oz.) package cream cheese, room temperature
- 1 (6 oz.) package peach jello
- 1/2 cup sugar

PREPARATION

1. Preheat oven to 400ºF, and grease a 13×9-inch baking dish with nonstick spray.
2. In a medium bowl, combine pretzels, sugar, cinnamon and nutmeg. Stir in melted butter, and mix thoroughly.
3. Transfer pretzel mixture to baking dish, and gently press into an even layer. Bake crust for 8-10 minutes, then set aside to let cool.
4. In a large bowl, cream together cream cheese and sugar, then gently fold in whipped topping.
5. Spread mixture over cooled crust, then refrigerate 1 hour, or until set.
6. In a large bowl, combine jello packet with boiling water and stir thoroughly until completely dissolved. Let cool to room temperature.

7. Top the cream cheese layer of the cake with peach slices, then gently pour gelatin over cream cheese layer.
8. Refrigerate until set, 2-3 hours. Serve chilled, and enjoy!

Recipe adapted from 12 Tomatoes