

Strawberry Pretzel Salad

Ingredients :

2 cups crushed pretzels
3/4 cup butter, melted
3 tablespoons white sugar
1 (8 ounce) packages cream cheese, softened
1 cup white sugar
1 (8 ounce) cartons frozen whipped topping, thawed
2 (3 ounce) packages strawberry gelatin
2 cups boiling water
2 (10 ounce) packages frozen strawberries

Directions :

Preheat oven to 400°F. Stir together crushed pretzels, melted butter and 3 tablespoons white sugar; mix well and press mixture into bottom of 9×13-inch baking dish. Bake 8-10 minutes, until set; set aside to cool. In a large mixing bowl cream together cream cheese and white sugar. Fold in whipped topping. Spread mixture onto cooled crust. Dissolve gelatin in boiling water. Stir in frozen strawberries and allow to set briefly. When mixture is about the consistency of egg whites, pour and spread over cream cheese layer. Refrigerate until set. *I've done the salad using fat free cream cheese, stevia in place of sugar, and sugar free jello and to me it is every bit as good!