

Strawberry Pretzel Salad – Natalie Brewer

INGREDIENTS:

For the Crust:

- 2 cups (72 grams) finely crushed pretzels
- 3 tablespoons granulated sugar
- $\frac{3}{4}$ cup (170 grams) salted butter, melted

For the Filling:

- 8 ounces cream cheese, at room temperature
- 1 cup (198 grams) granulated sugar
- 8 ounces Cool Whip

For the Strawberry Topping:

- 2 cups (480 ml) boiling water
- 1 (6-ounce) package Strawberry Jell-O
- $1\frac{1}{2}$ cups (360 ml) cold water
- 4 cups (668 grams) sliced strawberries

DIRECTIONS:

- Preheat oven to 400 degrees F. In a medium bowl, stir together the pretzel crumbs and sugar. Pour the melted butter over top and stir with a fork until all of the crumbs are evenly moistened. Press into the bottom of a 9×13-inch baking pan. Bake for 10 min, then cool completely.
- Using an electric mixer, beat the cream cheese and sugar on medium speed until light and fluffy, about 3 minutes. Using a rubber spatula, gently fold in the Cool Whip. Spread evenly over the crust and refrigerate while you prepare the topping.
- Place the dry Jell-O in a large bowl and add the boiling water. Stir for at least 2 minutes, until the gelatin is completely dissolved. Stir in the cold water. Refrigerate for $1\frac{1}{2}$ hours or until slightly thickened (will the consistency of egg whites). Stir in the strawberries and pour over the cream cheese layer. Refrigerate for at least 3 hours, or until the Jell-O layer is set. Cut into squares to serve. Leftovers should be stored in an air-tight container in the refrigerator for up to 3 days.