

STRAWBERRY PRETZEL JELL-O SALAD



Ingredients:

- 6 oz strawberry Jell-O
- 2 cups water boiling
- 2 ½ cups salted pretzels (measured before crushing)
- ¼ cup granulated sugar
- 8 Tbsp unsalted butter
- 8 oz cream cheese softened
- ½ 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 the 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 Jell-O mixture evenly over your cooled cream cheese layer and refrigerate until Jell-O is set (2-4 hours).

Recipe presented by: Deborah Anderson

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