

# Strawberry Pretzel Dessert

By Nancy Berry

Makes 16 servings

## Ingredients

- 2 cups crushed pretzels (about 8 ounces)
- 3/4 cup butter, melted
- 3 tablespoons sugar or artificial sweetener
- **FILLING:**
- 2 cups whipped topping (Cool Whip or homemade)
- 1 package (8 ounces) cream cheese, softened
- 1 cup sugar (or artificial sweetener )
- **TOPPING:**
- Strawberries
- 2 containers Strawberry glaze (sweet (Walmart) or no sugar (Kroger))
  
- **Optional:**
- 2 packages (3 ounces each) strawberry gelatin
- 2 cups boiling water
- 2 packages (16 ounces each) frozen sweetened sliced strawberries, thawed

## DIRECTIONS

In a bowl, combine the pretzels, butter and sugar. Press into an ungreased 13x9-in. baking dish. Bake at 350° for 10 minutes. Cool on a wire rack.

**For filling**, in a small bowl, beat whipped topping, cream cheese and sugar until smooth. Spread over pretzel crust. Refrigerate until chilled.

### For topping,

Slice fresh strawberries and cover the top then add Strawberry glaze. Either with sugar or sugar free. You could top with additional whipped topping and crushed pretzels

Or follow Optional directions:

Dissolve gelatin in boiling water in a large bowl. Stir in sweetened strawberries; chill until partially set. Carefully spoon over filling.

Chill until firm, 4-6 hours. Cut into squares; if desired, serve with additional whipped topping and pretzels.

**Test Kitchen tips:** Punch up the flavor by adding chopped toasted nuts to the crust. Want a crisp crust and fluffy filling? Cool baked crust completely. Nobody likes gelatin that wanders. Using an offset spatula or the back of a spoon, spread cream cheese all the way to the crust's edges so the gelatin stays put. .Instead of whipped topping, try fresh whipped cream.