

Pretzel Cream Cheese Dessert

2 c. Crushed pretzels
3/4c. Melted butter
3 tbsp sugar
1-8oz pkg cream cheese
8oz. Cool whip
2 c. Powdered sugar
6 oz. Strawberry jello
1-16oz. Pkg frozen sliced strawberries (thawed)

Instructions -

Bottom layer -

Mix pretzels, butter and sugar in 9x12 buttered baking pan. Press layer firmly and evenly on bottom of pan. Bake at 400f for 10-15 min or until golden brown. Let cool.

Middle layer -

Blend cream cheese, powdered sugar and cool whip. Layer onto cooled pretzel crust. Cool in refrigerator.

Top layer-

Thaw strawberries. Follow jello directions on pkg, putting in 1 c. Less water. When jello has cooled and set a bit, add the strawberries. Pour onto middle layer. Leave in refrigerator to set.