

STRAWBERRY PRETZEL SALAD

2 cups pretzels, finely crushed
¾ cup butter or margarine, melted
3 tbsps sugar
1 (8 oz) pkg cream cheese
1 cup sugar
8 oz Cool Whip, thawed in fridge
2 tsp vanilla extract
2 (3 oz) pkgs strawberry gelatin
2 cups boiling water
2 (10 oz) pkgs frozen strawberries, partially thawed and sliced

Preheat oven to 400 degrees. Stir together first 3 ingredients. Mix well and press into bottom of 13 x 9 x 2 inch baking pan. Bake for 8 – 10 minutes. Set aside or refrigerate to cool.

In a large mixing bowl, or in a stand mixer cream together sugar and cream cheese, gradually add in extracts. Fold in Cool Whip gently until mixture is fluffy. Spread mixture onto cooled pretzel crust.

In separate bowl, dissolve gelatin into boiling water. Stir in frozen strawberries and allow to set until about egg white consistency. (If you use fresh strawberries, this will take longer, but if you use frozen, it will be very quick). Pour and spread evenly over the cream cheese layer. Refrigerate until fully set.

Courtesy of Suzanne Cook and Company