

Strawberry Pretzel Dessert

Pretzel Crust

- 2 Cups Crushed Pretzels
- 1/4 Cup White Sugar
- 8 TBSP Melted Butter

Topping

- 8 OZ Cream Cheese
- 1/2 Cup White Sugar
- 8 OZ Cool Whip
- 2 Cups Boiling Water
- 1 Packet Strawberry Gelatin
- 2 Cups Sliced Strawberries



Recipe Instructions

1. Using your Bosch Mixer with your whips, jog it several times to crush pretzels
2. In the same bowl combine with Cookie paddles crushed pretzels, white sugar, and melted butter and jog again several times to mix.
3. Place pretzel mixture in a glass baking dish
4. In a clean Bosch bowl with the whips combine room temperature cream cheese, white sugar, and cool whip
5. Place cream cheese mixture on top of your pretzel mixture
6. In a separate bowl combine boiling water and your strawberry gelatin packet then let chill for 30 minutes
7. Once the gelatin mixture has chilled for 30 minutes, add sliced strawberries then place the mixture on top of cream cheese mixture
8. Enjoy!