

JELLO PRETZEL SURPRISE



Active: 30 min | TOTAL: 4 hr 30 min | SERVES: 10 to 12

Ingredients

1. 4 cups of crushed pretzels
2. 3/4 cups of butter, melted
3. 1 carton (8 oz) of whipping cream
4. 1 cup and a tablespoon of sugar
5. 2 packs of strawberry Jello
6. 2 cups of boiling water
7. 1 package of strawberries
8. 1 package of cream cheese
9. 1/2 cup of cold water

Step One:

Preheat the oven to 350. Combine the butter, crushed pretzels, and tablespoon of sugar in a separate bowl and press them evenly into an ungreased glass baking container (13x9-in). Bake for 10 minutes and then set it to cool.



Step Two:

Place the whipping cream, cream cheese, and remaining sugar in a bowl and whip together until stiff peaks form. Place the mixture over top of the crust and spread evenly. Cover the glass tray and place it into the refrigerator. Refrigerate until it is cold.



Step Three:

In a medium-sized pot dissolve the Jello in the boiling water. Combine and stir in the cold water. Refrigerate mixture until it has set a small amount. Add the strawberries and to the Jello mixture and carefully pour over the filling. Cover and refrigerate until firm. Around 4-6 hours.



Step Four:

Take out the dessert and cut it into squares.

