

PRETZEL SALAD (DESSERT)

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comments

It's sweet enough to serve as a dessert, if you wish.
Can be made a couple of days in advance.

notes

Use a 9x12 Pyrex dish
Set oven to 400 degrees
Serves 12-15

prepare in advance

Ingredients

Measure	1/3 C sugar and 1/2 C sugar, separately
Have available	2 small packages strawberry Jello 8 oz. cream cheese (bring to room temperature) 8 oz tub Cool Whip
Defrost, drain, reserve juice	2-1/2 boxes sliced strawberries
Drain and reserve juice	2 small cans crushed pineapple
Melt	1-1/2 stick margarine or butter
Crush	Pretzels to fill 2 Cups
Slice and soak in lemon juice	3 bananas, 1 lemon

complete recipe

Refrigerate the strawberries and pineapple after draining
Measure combined reserved juices from strawberries and pineapple, adding enough water to make 2 cups
Heat this liquid high enough to dissolve Jello and add to Jello
Refrigerate the dissolved Jello
When Jello is set (45 minutes or less), stir in the strawberries and pineapple

The Crust

Mix pretzels, melted butter/margarine and 1/3 C sugar
Press into pyrex dish
Bake 400 degrees for 10 minutes.
Cool in refrigerator 30-40 minutes

While Crust is cooking and cooling and Jello is setting

Cream the 1/2 C sugar with the cream cheese and the Cool Whip

Combine

Spread cream cheese mixture over the crust
Remove sliced bananas from lemon juice and layer over
Pour Jello and fruit over
Refrigerate overnight at least (can keep a couple of days)
Slice into squares

