# Strawberry Pretzel Dessert

written by The Recipe Exchange | August 12, 2016

**Ingredients**

2 cups finely crushed pretzels
1/3 cup sugar
3/4 cup butter, melted
1 8 ounce package cream cheese, softened
1 cup sugar
1 8 ounce container frozen whipped dessert topping, thawed
2 10 ounce package frozen strawberries in syrup, thawed
2 3 ounce package strawberry-flavored gelatin
2 cups boiling water

**Directions**

Preheat oven to 350 degrees F. In a medium bowl combine crushed pretzels and the 1/3 cup sugar. Add melted butter and stir well to combine. Press onto bottom of a 13x9x2-inch baking pan. Bake in the preheated oven for 10 minutes. Let cool on a wire rack.

In a large bowl beat the cream cheese and 1 cup sugar with an electric mixer on medium speed until well combined. Fold in the whipped dessert topping until combined. Spread over cooled crust.

In another large bowl combine strawberries and syrup, gelatin, and boiling water. Stir for 2 minutes or until gelatin is dissolved. Carefully pour over the cream cheese layer. Cover and refrigerate for 4 hours or until set or up to 24 hours.