

## Raspberry Pretzel Salad (Sherron Kendrick)

2 c. (about 7 oz.) crushed pretzels  
¾ c. melted butter (do not use margarine)  
1 T. sugar  
1 (8 oz.) package softened cream cheese  
1 c. powdered sugar  
1 (8 oz.) Cool Whip  
1 large (6 oz.) box raspberry Jell-O  
2 c. boiling water  
\*2 (10 oz.) package of frozen raspberries, thawed

To make crust - crush pretzels. Melt butter, mix with sugar and pour over pretzels, making sure to completely coat pretzels. Press into the bottom of a 9x13 pan. Bake at 400° for 12 minutes. Set aside, cooling completely.

Mix softened (room temperature) cream cheese and powdered sugar together until smooth. Mix in cool whip completely and set aside.

Dissolve large package of raspberry Jell-O in boiling water. Cool completely and then add raspberries to Jell-O. Set aside.

Spread cream cheese mixture over cooled pretzel crust. Next layer the cooled raspberry Jell-O mixture on top of the cream cheese layer.

Refrigerate overnight and until serving.

\*You may substitute strawberries for raspberries if you prefer.