

YINZER YUMS OF YESTERYEAR



STRAWBERRY JELL-O PRETZEL SALAD

INGREDIENTS

- 2 cups crushed pretzels
- $\frac{3}{4}$ cup butter, melted
- 3 tablespoons sugar

- 1 (8-ounce) package cream cheese, softened
- 1 (9-ounce) container Cool Whip
- $\frac{1}{2}$ cup sugar

- 1 (6-ounce) package strawberry Jell-O
- 2 cups boiling water
- 24-ounce package sliced frozen strawberries

PREPARATION

Mix crushed pretzels, margarine and sugar together and press in a 9-by-13-inch pan. Bake at 400 degrees for 8 minutes. Cool.

Combine cream cheese, Cool Whip and sugar. Mix well. Spread on cooled crust.

Mix jello with water, then add frozen berries. Stir until berries soften and jello starts to thicken. Gently pour or spread mixture on top of cream cheese layer. Refrigerate.



INSPIRED BY THE RECIPE IN THE PITTSBURGH PRESS, APRIL 4 1982