

SPOOKTACULAR

SCARY STRAWBERRY JELLO CRUNCH

Ingredients:

Strawberry Layer

- 1-2 cups freeze dried sliced strawberries
- 2.5 cups boiling water
- 6 oz. strawberry Jell-O

Pretzel Layer

- 2 cups crushed pretzels
- 1/2 cup melted butter
- 1/4 th cup sugar

Cream Cheese Layer

- 8 oz. cream cheese softened
- 1/4th cup granulated white sugar
- 2 tablespoons milk
- 8 oz. Cool Whip whipped topping thawed

Instructions:

1. Preheat oven to 350°F and grab your 9x13 baking dish.
2. **Strawberry Layer:** Prepare the Jell-O Mixture: In a mixing bowl, add 2 cups boiling water and the boxed strawberry Jell-O. Mix thoroughly until dissolved, about 3 minutes by hand, stir in freeze-dried strawberries into the Jell-O mix. Chill Mixture: Place the strawberry-Jell-O mixture in the fridge until it reaches a consistency similar to egg whites but not completely set.
3. **Pretzel Layer:** Put pretzels in a gallon-sized bag and use a rolling pin or the bottom of a cup to crush them into bite-sized pieces. In a mixing bowl, combine crushed pretzels, 1/4 cup sugar, and melted butter. Mix until combined. Evenly press this mixture into the bottom of the 9 x 13 baking dish to form a thin crust layer. Bake in the preheated oven for 10 minutes. Allow to cool completely. For quicker cooling, place in the fridge for 10-15 minutes.
4. **Cream Cheese Layer:** The pan and crust must be fully cooled before proceeding. Prepare Cream Cheese Mixture: In a mixing bowl, combine softened cream cheese, 1/4 cup sugar, and milk. Beat these ingredients until well combined. Gently fold the whipped topping into the cream cheese mixture using a spatula.
5. **Assembling the Strawberry Pretzel Salad:** Evenly spread the cream cheese mixture over the cooled pretzel crust, ensuring it reaches the edges to prevent Jell-O from seeping through. IMPORTANT.
6. Chill: Place the dish in the fridge for 10 minutes to slightly firm the cream cheese layer.
7. Add Strawberry Layer: Gently pour and layer the strawberry Jell-O mixture over the cream cheese layer.
8. Final Chill: Return the baking dish to the fridge and allow it to set for about 4 hours or until firmly set.
9. Serve: Once set, slice the salad into squares and enjoy!

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