

## Andy's Pretzel Salad

3 Cups crushed pretzels*	8 oz Cream Cheese
4 TBS sugar	1 ½ Cup boiling water
½ Cup Sugar	¾ Cup melted margarine/butter
1 Small container Cool Whip	2 - 10 oz Frozen strawberries & juice
1 Small can crushed pineapple/drained	In summer use fresh strawberries
1 Small strawberry Jell-O	(Rinse, cut up about 6 cups, sprinkle with
1 Small raspberry Jell-O)	sugar. Let stand for about an hour)
1 tsp Corn Starch	

### **Crust**

Use the stick of butter and grease bottom of pan  
Combine pretzels, 4 TBS sugar, corn starch, and melted butter, and press into 9 x 13 pan  
Bake at 325 for 10 minutes. Allow to cool.

### **First Layer**

Blend Cream Cheese, ½ cup sugar, and Cool Whip.  
Spread on crust

### **Top Layer**

Mix Jell-O, boiling water, strawberries and pineapple. Spread over first layer.

Refrigerate until jelled.

\* I use Snyders Gluten Free Pretzels. Not because they are G/F but because they are extra crunchy and hold that crunch to the finished product. Regular pretzels get soggy.