

Raspberry Jell-O Pretzel Dessert

2 cups pretzels – crashed (ziploc bag and a rolling pin work very well)
1/4 cup sugar
1 stick butter – melted
6oz package raspberry Jell-O
2 cups boiling water
8 oz cream cheese – softened
8 oz Cool Whip – thawed
1 cup sugar
12 oz frozen raspberries – thawed in refrigerator



- ✚ Pre-heat oven to 350 degrees F
- ✚ Combine crashed pretzels, 1/4 cup of sugar and melted butter
- ✚ Press pretzel mix into a 13x9 baking dish
- ✚ Bake for 10 minutes and cool to room temperature
- ✚ Combine Jell-O and boiling water and set aside to cool to room temperature
- ✚ Beat cream cheese and 1 cup sugar until well-combined
- ✚ Fold in Cool Whip into cream cheese mixture
- ✚ Spread cream cheese mixture over cooled pretzels and refrigerate 30 minutes
- ✚ Pour Jell-O over cream cheese mixture and place raspberries evenly on top
- ✚ Refrigerate until jello is set