

## Pretzel Jello Salad - Jessica Long



*Makes 12-15 servings*

### **Ingredients:**

2 1/2 cup broken pretzels  
3/4 cup melted butter  
2 tablespoons granulated sugar

1 egg (*or substitute described below*)  
1 cup powdered sugar  
8 oz softened cream cheese  
8 oz. Cool whip

6 oz. Raspberry jello  
2 pkg. frozen raspberries (undrained & thawed)

1. Crush pretzels  
*Using a plastic bag and rolling pin makes the job much easier!*
2. Melt butter. Add sugar to melted butter.
3. Mix pretzels and butter/sugar. Put on bottom of 9x13 pan and bake at 350 for 10 minutes. Cool.
4. Lightly whip egg.
5. Combine cream cheese and powdered sugar.
6. Add egg and blend (a hand mixer makes this much easier)
7. Fold in Cool Whip.
8. After pretzels have cooled, gently & evenly spread Cool Whip mixture on top.
9. Refrigerate 3-4 hours.

10. Dissolve raspberry Jello in 2 cups boiling water. Let sit for 3 minutes.
11. Add frozen raspberries. When mix begins to thicken, pour over cream cheese mixture.
12. Refrigerate Overnight (*at least 4 hours*)

*If you are weary of putting raw eggs in it or are a vegetarian you may substitute 1 flax/chia/tofu egg for the egg that is in this recipe. It is pretty flexible since we're not whipping the egg or using the egg whites, it simply thickens the Cool Whip mixture.*

**ENJOY! ☺**

**Notes:**