

How to Make the Best Pretzel Gelatin Dessert for Any Occasion

This Pretzel Gelatin Dessert stands out for several reasons:



OVEN
350°F

TIME
20 min

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INGREDIENTS

- 2 cups crushed pretzels
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{2}$ cup unsalted butter, melted
- 8 oz cream cheese, softened
- 1 cup powdered sugar
- 1 cup whipped topping
- 2 cups boiling water
- 1 package (6 oz) flavored gelatin (strawberry, raspberry, or your choice)
- 2 cups cold water

DIRECTIONS

1. This Pretzel Gelatin Dessert holds a special place in my heart, as it reminds me of family gatherings during the summer. I can still picture my grandmother in her kitchen, whipping up this delightful treat while we played outside. The combination of salty pretzels, sweet cream cheese, and fruity gelatin was always a hit, and it became a staple at every picnic and holiday celebration. Now, I carry on that tradition, sharing this recipe with friends and family, creating new memories with each bite.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-the-best-pretzel-gelatin-dessert-for-any-occasion/>