

Strawberry Pretzel Salad - The Sweet & Salty Dessert Everyone Loves

Strawberry Pretzel Salad - A Perfect Sweet and Salty Classic ??



OVEN
350°F

TIME
10 min

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INGREDIENTS

- 2 cups crushed salted pretzels
- $\frac{3}{4}$ cup unsalted butter, melted
- 3 tbsp granulated sugar
- 1 (8 oz) package cream cheese, softened
- 1 cup granulated sugar
- 1 (8 oz) tub whipped topping (like Cool Whip), thawed
- 1 (6 oz) package strawberry-flavored gelatin
- 2 cups boiling water
- 2 cups sliced fresh strawberries

Instructions:

1. Make the Pretzel Crust:
2. Prepare the Cream Cheese Layer:
3. Make the Strawberry Topping:
4. Assemble the Salad:
5. Chill and Serve:

Tips for Success:

Seal the cream cheese layer well-this prevents the strawberry gelatin from seeping into the crust.

Use real whipped topping or stabilized whipped cream to ensure a firm layer that won't weep.

Crush pretzels finely for a cohesive crust that holds together when sliced.

Serving Suggestions:

This Pumpkin Delight Dessert
Brownie Batter Dip

Edible Cookie Dough

Caramel Apple Pie Cookies

Storage Tips:

Refrigerator: Store covered in the fridge for up to 3 days.

Make Ahead: Best made the night before for flavors to fully develop.

Not Freezer-Friendly: Gelatin doesn't freeze well-stick to fridge storage.

Final Thoughts:

DIRECTIONS

1. **Make the Pretzel Crust:** Preheat your oven to 350°F (175°C). In a mixing bowl, combine the crushed pretzels, melted butter, and sugar. Press the mixture firmly into the bottom of a 9x13-inch baking dish. Bake for 10 minutes, then let it cool completely.
2. **Prepare the Cream Cheese Layer:** In a separate bowl, beat the cream cheese and sugar together until smooth and fluffy. Gently fold in the whipped topping. Spread this mixture evenly over the cooled pretzel crust, making sure to seal the edges. Chill for at least 30 minutes to set.
3. **Make the Strawberry Topping:** Dissolve the strawberry gelatin in 2 cups of boiling water, stirring until completely dissolved. Let it cool to room temperature, then gently fold in the sliced strawberries.
4. **Assemble the Salad:** Pour the strawberry mixture over the cream cheese layer carefully. Spread evenly.
5. **Chill and Serve:** Refrigerate the entire dessert for at least 4 hours (or overnight) until the strawberry layer is fully set. Slice into squares and serve chilled. For an extra flourish, garnish with a dollop of whipped cream or a sprig of mint.
6. **Tips for Success:** Seal the cream cheese layer well-this prevents the strawberry gelatin from seeping into the crust.
7. **Use real whipped topping or stabilized whipped cream** to ensure a firm layer that won't weep.
8. **Crush pretzels finely** for a cohesive crust that holds together when sliced.
9. **Serving Suggestions:** Pair Strawberry Pretzel Salad with savory party dishes like Sheet Pan Quesadillas or

enjoy it alongside sweet treats like:

10. This : Pumpkin Delight Dessert
11. Brownie : Batter Dip
12. Edible : Cookie Dough
13. Caramel : Apple Pie Cookies
14. Storage Tips: Refrigerator: Store covered in the fridge for up to 3 days.
15. Make : Ahead: Best made the night before for flavors to fully develop.
16. Not : Freezer-Friendly: Gelatin doesn't freeze well-stick to fridge storage.
17. Final Thoughts: Strawberry Pretzel Salad is the kind of dish that never goes out of style. With its nostalgic charm and refreshing flavor, it's bound to become a go-to dessert for warm-weather gatherings and special celebrations.

TIPS FOR SUCCESS

Seal the cream cheese layer well -this prevents the strawberry gelatin from seeping into the crust.

Use real whipped topping or stabilized whipped cream to ensure a firm layer that won't weep.

Crush pretzels finely for a cohesive crust that holds together when sliced.

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

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