

Easy Strawberry Crackle Salad Recipe with Creamy Filling and Crunchy Topping

Baked topping + mixed dessert salad



OVEN
350°F

TIME
20 min

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INGREDIENTS

- 1 cup crushed pretzels
- 1/2 cup chopped pecans
- 3/4 cup brown sugar
- 3/4 cup butter, melted
- 8 ounces cream cheese, softened
- 1/2 cup granulated sugar
- 1 teaspoon vanilla extract
- 8 ounces whipped topping, thawed
- 2 to 3 cups fresh strawberries, hulled and diced

DIRECTIONS

1. Preheat your oven to 350°F.
2. In a bowl, mix the crushed pretzels, chopped pecans, brown sugar, and melted butter until evenly coated.
3. Spread the mixture on a baking sheet and bake for 10 to 12 minutes, stirring once, until golden and crisp. Let it cool completely.
4. In a large bowl, beat the softened cream cheese, granulated sugar, and vanilla until smooth and creamy.
5. Gently fold in the whipped topping until fully combined and fluffy.
6. Fold in the diced strawberries.
7. Just before serving, fold in most of the cooled pretzel-pecan crunch, saving a little for the top if you want extra texture.
8. Spoon into a serving bowl or individual cups and serve chilled or lightly cold.

SWAPS & NOTES

If you need a nut-free version, leave out the pecans and use extra pretzels for crunch.

Mixed berries can work in place of some of the strawberries if you want a more colorful fruit blend.

Some versions also suggest a little lemon juice to balance sweetness, and that's a smart move if your berries are especially ripe or your whipped topping runs sweet.

TIPS FOR SUCCESS

The biggest key to success is timing.

The crunchy topping should cool completely before it goes anywhere near the creamy base.

If it's warm, it can soften the filling and lose that crackly texture.

Adding the topping close to serving also helps preserve the contrast between creamy and crisp.

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

Original recipe: <https://chefmaniac.com/easy-strawberry-crackle-salad-recipe-with-creamy-filling-and-crunchy-topping/>