Layered Lemon Pretzel Dessert Recipe for Potlucks, Parties, and Holidays

Lemon Pretzel Dessert Recipe That's Sweet, Tangy, Creamy, and Irresistible

OVEN	TIME	PRINT	SAVE
350°F	8 to 10 min	Recipe Card	PDF

INGREDIENTS

For the Pretzel Crust:

2 cups crushed pretzels

3/4 cup unsalted butter, melted

3 tablespoons granulated sugar

For the Creamy Layer:

8 ounces cream cheese, softened

1 cup granulated sugar

1 container whipped topping, about 8 ounces

For the Lemon Layer:

2 small boxes lemon gelatin

2 cups boiling water

1 can lemon pie filling or lemon pudding-style topping

1 cup cold water

DIRECTIONS

1. Preheat your oven to 350°F and lightly grease a 9x13-inch baking dish.
2. In a mixing bowl, combine the crushed pretzels, melted butter, and 3 tablespoons sugar. Stir until evenly coated.
3. Press the pretzel mixture firmly into the bottom of the prepared baking dish.
4. Bake for 8 to 10 minutes, then remove from the oven and let the crust cool completely.
5. In a large bowl, beat the softened cream cheese and 1 cup sugar until smooth.
6. Fold in the whipped topping until fully combined and fluffy.
7. Spread the cream cheese mixture evenly over the cooled crust, making sure to seal all the way to the edges. This helps prevent the lemon layer from soaking into the crust.
8. In another bowl, dissolve the lemon gelatin in the boiling water. Stir in the cold water and let it cool slightly.
9. Whisk in the lemon pie filling or topping until smooth.
10. Carefully pour the lemon mixture over the creamy layer.
11. Refrigerate for at least 4 hours, or until fully set. Slice into squares and serve chilled.

SWAPS & NOTES

Crush the pretzels enough to form a crust, but not so finely that they turn to powder.

A little texture gives the crust more character and crunch.

Salted mini pretzels work especially well here.

For the creamy layer, softened cream cheese is key for a smooth filling.

TIPS FOR SUCCESS

Make sure the pretzel crust cools completely before adding the cream cheese layer.

If the crust is still warm, the filling can soften too much and become difficult to spread.

It’s also important to spread the creamy layer all the way to the edges of the pan so the lemon topping stays neatly on top.

Give the dessert plenty of time to chill.

More recipes: ChefManiac.com

Original recipe: https://chefmaniac.com/layered-lemon-pretzel-dessert-recipe-for-potlucks-parties-and-holidays/