

# FROM ANDREA'S KITCHEN

## RASPBERRY PRETZEL SALAD

by Andrea Woodson



**W**elcome to Andrea's Kitchen. I'm not a professionally trained cook, but I come from a family who loves to cook and have passed their recipes on from generation to generation. This month's recipe is Raspberry Pretzel Salad. Many people say food makes memories, and this recipe has made many fond memories for me. Whenever there was a barbecue or picnic in the summer my mother would always make this dish. The salty and sweet combo with the cooked jello always made this a refreshing treat.

### INGREDIENTS

**Crust:**

- 2 cups crushed pretzels
- 3/4 cup butter melted
- 3 tablespoons granulated sugar

**Filling:**

- 8 oz. cream cheese
- 1 cup granulated sugar
- 9 oz. cool whip topping
- 16 oz. fresh raspberries or 10 oz. frozen and thawed
- 1 package of raspberry jello
- 2 cups boiling water

### PREPARATION

Preheat oven to 400 degrees. We start by making the crust. Combine the crushed pretzels, melted butter, and sugar and then press in a 9x13 baking pan. Bake for 10 minutes. Once done set aside and cool. While the crust cools start on the filling. Add the granulated sugar to the cream cheese and mix well, then fold in cool whip. Spread over the cooled crust making sure to spread mixture to the edge of the pan. In a separate bowl, combine one package of raspberry jello with boiling water and let sit 10 minutes. Layer fresh raspberries on top of the cream cheese filling, then spread the jello over the top. Refrigerate for 4 hours and enjoy!

