

Pretzel Salad

Revised 12-02-24

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Ingredients

Crust

Pretzels (crushed)	1 ½ cup
Butter (softened)	1 stick

Filling

Sugar	1 cup and 3 teaspoons
Cream cheese	8 ounces
Cool Whip	12 ounces

Topping

Strawberry Jello	2 – 3-ounce packages
Water (boiling)	2 cups
Strawberries	2 small boxes

Directions

Crust

1. Add 1 ½ cup crushed pretzels in a 9-inch x 15-inch pan
2. Add 1 stick of butter (softened) to the pan
3. Add 3 teaspoons of sugar to the pan
4. Mix the ingredients
5. Bake the mixture at 350 degrees (f) for 10 minutes
6. When the crust has cooled, add 8 ounces cream cheese in a mixing bowl
7. Add 1 cup sugar to the mixing bowl
8. Add 12 ounces of Cool Whip to the mixing bowl
9. Using an electric mixer, mix the ingredients in the mixing bowl
10. Boil 2 cups of water in a saucepan
11. Dissolve 2 – 3 ounces of strawberry Jello in the saucepan
12. Cut 2 small boxes of strawberries into quarters

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13. Add the strawberries to the Jello
14. Cool the Jello in the refrigerator – until it is almost set
15. Pour the Jello on the ingredients in the 9-inch x 15-inch pan