

RASPBERRY GELATIN PRETZEL SALAD

Crust Ingredients:

- 1 cup crushed pretzels
- ½ cup finely chopped walnuts
- 1/3 cups sugar
- 3/4 cube butter, melted

Filling Ingredients:

- 1 package plain gelatin
- 1-½ cup warm water
- 1 cube low fat cream cheese, softened
- ½ cups sugar
- 1 tub truwhip (10 Oz)
- 1 large box sugar free raspberry Jello
- 2-½ cups boiling water
- 1 bag unsweetened raspberries



Preparation Instructions

Pretzel crust:

Mix all four ingredients together and press into a 9 x 13 pan. Bake at 350 for 10 minutes. Let cool.

Filling:

Cream Layer

1 package plain gelatin

1-½ cup warm water (after gelatin is dissolved, mix with ingredients below)

8 oz. low fat cream cheese, softened

1/2 cup sugar

8 oz. truwhip

Blend together. Spread on top of pretzel crust. Refrigerate until cool.

Jello Layer

Large box sugar free raspberry Jello

2-½ cups boiling water

1 bag unsweetened raspberries

Dissolve gelatin in water. Add raspberries, stir. Pour over cream mixture. Refrigerate until set.