

LATTICE

Linking All Types of Teachers to International Cross-cultural Education

Pretzel Dessert

Serves 24

- $\frac{3}{4}$ cup margarine or butter, softened
- 3 tablespoons sugar
- $2\frac{3}{4}$ cups crushed pretzels (not too fine)
- 1 cup sugar
- 1 (8 ounce) package cream cheese, softened
- 1 (4 ounce) carton frozen whipped topping, thawed
- 2 cups boiling water
- 2 (3 ounce) packages raspberry gelatin
- 1 (16 ounce) package of frozen raspberries

1. In medium mixing bowl, cream together margarine and 3 tablespoons sugar. Add pretzels. Press into 9 x 13 inch pan and bake 10 minutes in a preheated 350 ° oven. Cool.
2. In medium mixing bowl, beat together 1 cup sugar and cream cheese. Fold in frozen whipped topping. Spread over cooled pretzel crust. Chill.
3. Pour boiling water over raspberry gelatin. Stir to dissolve.
4. Add frozen raspberries and stir until thawed. Chill until gelatin is slightly thickened.
5. Spoon gelatin over cream cheese layer. Chill until set.
6. Cut into squares and serve. Garnish with additional whipped topping, if desired.

A recipe from "Judy Huynh" <judyhuynh@hughes.net>