

Pretzel Crunch Dessert

From the kitchen of Carol Marvin

Ingredients:

2 cups crushed pretzels (do not crush too finely)
3 tablespoons sugar (I used Splenda)
¾ (three quarter) cup butter, melted
8 ounce package cream cheese, softened
1 cup sugar (splenda)
8 ounce package Cool Whip (low fat)
Large package raspberry Jello (sugar free)
2 (10 or 12 ounce) packages frozen raspberries (not the sugared ones)

Instructions:

1. Blend pretzels, sugar, and butter. Spread in a 9x13 pan.
2. Bake at 350 for 8 minutes. Cool.
3. Blend cream cheese, sugar and Cool Whip. Spread carefully over crust.
4. Dissolve Jello in 2 cups boiling water. Add frozen raspberries; let thaw and separate. Jello will set.
5. Spoon over cream cheese.
6. Refrigerate.

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