

Strawberry Pretzel Squares

INGREDIENTS

2 cups finely crushed pretzels

½ cup sugar, divided

2/3 cup melted butter or margarine

12 oz. (1½ 8-oz. pkg.) Philadelphia Cream Cheese, softened

2 Tbsp. milk

1 cup thawed Cool Whip whipped topping

2 cups boiling water

1 pkg. (8-serving size) Jello strawberry flavored gelatin

1½ cups cold water

2 pints strawberries, sliced

Preheat oven to 350°. Mix crushed pretzels, ¼ cup sugar, and butter. Press firmly onto bottom of 13X9 inch baking dish. Bake 10 minutes. Cool.

Beat cream cheese, remaining ¼ cup sugar, and milk until smooth. Gently stir in whipped topping. Spread over crust. Refrigerate.

Meanwhile, stir boiling water into gelatin in large bowl at least 2 minutes until completely dissolved. Stir in cold water. **Refrigerate** 1½ hours or until slightly thickened (consistency of unbeaten egg whites). Stir in strawberries. Spoon over cheese layer.

Refrigerate 3 hours or until firm. Cut into 20 squares.