



strawberry pretzel squares

PREP TIME: 25 min. plus refrigerating | MAKES: 20 servings

▶ what you need!

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|-----|---|-----|---|
| 2 | cups finely crushed pretzels | 1 | cup thawed COOL WHIP Whipped Topping |
| ½ | cup sugar, divided | 2 | cups boiling water |
| 2/3 | cup butter or margarine, melted | 1 | pkg. (6 oz.) JELL-O Strawberry Flavor Gelatin |
| 1-½ | pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened | 1-½ | cups cold water |
| 2 | Tbsp. milk | 1 | qt. (4 cups) strawberries, sliced |

▶ make it!

HEAT oven to 350°F. Mix pretzel crumbs, ¼ cup sugar and butter. Press onto bottom of 13x9-inch pan. Bake 10 min. Cool.

BEAT cream cheese, remaining sugar and milk until blended. Stir in COOL WHIP; spread over crust. Refrigerate.

ADD boiling water to gelatin mix in large bowl; stir 2 min. until completely dissolved. Stir in cold water. Refrigerate 1-½ hours or until thickened (spoon drawn through leaves definite impression). Stir in strawberries; spoon over cream cheese layer. Refrigerate 3 hours or until firm.

