

Pretzel Jell-O Salad

2 cups crushed pretzels
1/4 cup sugar
1 1/2 sticks butter, melted
1 large box, strawberry Jell-O
2 cups pineapple juice
1 cup sliced strawberries
1 cup Bing cherries
1 8 oz. package cream cheese
1 8 oz. container whipped topping (like cool whip)
1 cup powdered sugar

Preheat oven to 350°F. Line a 12" spring form pan if desired... Mix crushed pretzels, sugar and butter in a medium bowl. Press the pretzel mix into the bottom of the pan, bake on the middle rack for 10 minutes. When done let cool completely.

In a small saucepan bring pineapple juice to a boil, add fruit and return juice to a boil. Stir in Jell-O until Jell-O completely dissolves. Chill until set but still pourable. Meanwhile with an electric mixer, beat cream cheese and powdered sugar together until smooth, add whipped cream and beat on low until well blended.

Spread cream cheese mixture evenly over pretzel crust, top with Jell-O and fruit. Refrigerate until completely set (I like to chill mine overnight).