

Berry-Cream Pretzel Pie

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Such an unusual dessert, but so very delicious! This spin off of a traditional chilled berry cream pie replaces the typical graham crust with a sweet pretzel crust. It's a keeper.

Ingredients:

2 cups finely crushed pretzels
½ cup unsalted butter, melted
2 tablespoons brown sugar
1 (8-ounce) package cream cheese, softened
¾ cup white sugar
1 ½ cups whipped cream or prepared whipped topping
2 (3-ounce) packages raspberry gelatin
2 cups boiling water
4 cups raspberries

Directions:

- 1) Preheat oven to 425°F.
- 2) Combine pretzels, butter, and brown sugar in a large bowl; stir to mix well. Press into a 9-inch pie plate. Bake until golden and slightly firm, about 10 minutes. Remove and cool completely.
- 3) Beat cream cheese and sugar together until smooth. Gently fold in whipped cream. Spread mixture into cooled pie crust. Set aside.
- 4) Whisk together gelatin and water in a small bowl; stir until dissolved. Refrigerate until slightly thickened, about 1 hour.
- 5) Arrange raspberries evenly over whipped cream filling in pie. Pour gelatin mixture over. Chill until completely set, about 2 hours. Slice and serve cold.