

Berry Cool Cream and Pretzel Pie

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Servings: 16

*4 cups miniature pretzels
6 tablespoons butter,
melted
1/4 cup sugar
3/4 cup boiling water
1 package (6 ounce)
strawberry gelatin powder
1/4 cup lemon juice
1 pound fresh strawberries,
hulled and divided
2 cups heavy whipping
cream, divided
1 jar (7 ounce)
marshmallow creme
2/3 cup whipped cream
cheese
2/3 cup sweetened
condensed milk*

Place the pretzels into a food processor. Pulse until chopped. Add the butter and sugar. Pulse until combined. Reserve one-third cup of the pretzel mixture for topping. Press the remaining mixture onto the bottom of a greased nine-inch springform pan. Refrigerate for 30 minutes.

Meanwhile, in a bowl, add boiling water to the gelatin. Stir for 2 minutes to completely dissolve. Stir in the lemon juice. Refrigerate the gelatin mixture for 30 minutes, stirring occasionally.

Chop one-half of the strawberries. Cut the remaining berries as desired. Reserve for topping.

In a large bowl, beat one cup of heavy cream until stiff peaks form.

Remove the gelatin mixture from the refrigerator. Beat the marshmallow creme, cream cheese and sweetened condensed milk into the cooled gelatin mixture until blended. Gently fold in the chopped strawberries and whipped cream. Pour into the crust.

Refrigerate, covered, until firm, four to six hours.

In a bowl, beat the remaining heavy cream until stiff peaks form. Spread over the pie. Top with the reserved berries and pretzel mixture and, if desired, additional mini pretzels.

Per Serving (excluding unknown items): 246 Calories; 19g Fat (67.2% calories from fat); 3g Protein; 18g Carbohydrate; 1g Dietary Fiber; 65mg Cholesterol; 113mg Sodium. Exchanges: 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 3 1/2 Fat; 1 Other Carbohydrates.