

Pomegranate Pretzel Jell-O salad

Crust:

- 2 Cups of Finely Crushed Pretzels
- 1/4 Cup of Sugar
- 1 1/2 sticks of Melted butter (3/4 cup)

Mix all ingredients together and press into a 9"x13" baking pan. Bake crust at 400° for 7 minutes and set aside to cool.

~ While Crust is cooling; de-seed 1 XL pomegranate. ~

Filling:

Whip together:

- 8 ounces of Cream Cheese, softened
- 1 Cup of Powdered Sugar

Add 8 ounces of Cool Whip and Mix well. Spread onto cooled crust, sealing edges.

Jello Topping:

In glass measuring cup Boil 1 cup of water in Microwave and add a 6 ounce package of Raspberry Jello.

Stir until completely dissolved.

Add ice cubes until it is filled to the 2 cup line. Stir until ice is dissolved.

Add the seeds of 1 XL Pomegranate.

Jello will be partially set. Pour over filling.

Refrigerate until the Jello is completely set and then serve.



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