

Pretzel Yogurt Delight

From the kitchen @ HammersNHugs.com



Ingredients:

2 c pretzel snaps, crushed

3/4 c butter, softened

3 T sugar

8 oz cream cheese, softened

1 container whipped topping

1 c sugar

2 (6 oz) containers strawberry yogurt

Directions:

Crush pretzel snaps and mix 2 cups crushed pretzels with softened butter and sugar. Mix and place into bottom of greased 9x13 pan. Bake at 350F for 10 minutes. Whip together cream cheese, 1 c sugar and 2 c of the whipped topping (save the rest of the topping!) and place in the fridge until crust done baking. Mix the strawberry yogurt with the rest of the whipped topping and place the strawberry mixture (leave in the container) in the fridge or freezer to help set. After crust has cooled layer the cream cheese mixture on the crust and top with the strawberry mixture. Refrigerate for 2 hours. Quarter the strawberries and arrange on the top as desired right before serving. Keep refrigerated.

To Freeze:

This dessert can be made ahead of time and frozen until ready to serve. Allow to thaw in the fridge approx 6 hours prior to serving.