Pineapple Pretzel Delight

Ingredients:

2 cups crushed pretzels 3/4 cup melted butter 3 tablespoons sugar

- 1, 8 ounce package cream cheese, at room temperature
- 1 cup sugar
- 1, 8 ounce container whipped topping
- 2, 20 ounce cans crushed pineapple, drained
- 1, 3.4 ounce package instant vanilla pudding mix maraschino cherries to decorate (optional)

Directions:

Preheat your oven to 400 degrees.

Take a 9 x 13 baking dish and spray it with non-stick cooking spray. Set aside.

Crush enough pretzels to make 2 cups and place them into a bowl.

Pour on melted butter.

Add 3 tablespoons sugar.

Stir together well.

Press the mixture into the bottom of your prepared baking dish.

Bake in the oven for 8 to 10 minutes.

Remove from oven and place onto a wire rack to cool completely.

In a mixing bowl, add cream cheese and 1 cup sugar.

Beat together until smooth and creamy.

Fold in whipped topping.

Spread the mixture evenly over your cooled pretzel crust.

Chill in the refrigerator for 15 minutes.

In another bowl, add drained pineapple and package of instant vanilla pudding mix. Stir together until well combined.

Spread this evenly over the cream cheese mixture.

Place this back into the refrigerator to chill before serving.

You can decorate the top with maraschino cherries if you like.

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