

YIELD: 20

Strawberry Pecan Pretzel Salad

Strawberry Pecan Pretzel Salad is one of the MOST POPULAR recipes. It's cool and creamy with caramelized brown sugar pretzels and diced strawberries.

PREP TIME

15 minutes

COOK TIME

7 minutes

TOTAL TIME

22 minutes



Ingredients

- [1 cup crushed pretzels](#)
- [1/2 cup chopped pecans](#)
- [3/4 cup brown sugar](#)
- 3/4 cup butter, melted
- 3 cups diced strawberries
- 8 oz cream cheese, softened
- [1/2 cup granulated sugar](#)
- [1 tsp vanilla](#)
- 3 cups cool whip, (or use whipped cream)

Instructions

1. Mix together crushed pretzels, chopped pecans, brown sugar and melted butter.
2. Spread on a large baking sheet with sides (I used my jelly roll pan) and bake at 400 degrees for 7 minutes. Allow the mixture to cool and then break it into small pieces. Set aside.
3. Beat together softened cream cheese, granulated sugar, and vanilla.
4. Fold in the cool whip. Cover and store in the fridge.
5. Before serving, stir the diced strawberries and sugared pretzels and pecans into the cream cheese mixture.

Notes

Adapted from *Copper Country Favorites Cookbook*

Nutrition Information: **YIELD:** 20 **SERVING SIZE:** 1 grams

Amount Per Serving: CALORIES: 217 TOTAL FAT: 14g SATURATED FAT: 8g

UNSATURATED FAT: 0g CHOLESTEROL: 31mg SODIUM: 158mg CARBOHYDRATES: 21g

SUGAR: 17g PROTEIN: 1g

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CUISINE: American / **CATEGORY:** Salad

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