

Pecan Strawberry Pretzel Dip



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Yield: 4 cups

Prep Time: 15 minutes

Total Time: 15 minutes

Pecan Strawberry Pretzel Dip is one unique recipe. It's a crowd pleaser with a cool creamy texture with candied pecan and pretzels crunchy pieces plus freshly diced strawberries.

Ingredients:

- 1 cup pretzels, crushed
- 1/2 cup pecans, chopped
- 3/4 cup brown sugar
- 3/4 cup butter, melted
- 1 package YES!Berries Strawberries, finely diced
- 8 oz cream cheese, softened
- 1/2 cup granulated sugar
- 1 tsp vanilla

Directions:

1. Add crushed pretzels, chopped pecans, brown sugar, melted butter and mix together in a bowl.
2. Line the cookie sheet with parchment paper and spread the sugar mixture into a single layer and bake at 400 degrees for 6-8 minutes. Carefully not to burn the sugar mixture
3. Allow the mixture to cool and then break it into small pieces. Set aside.
4. Beat together softened cream cheese, granulated sugar, vanilla and lime juice.
5. Fold in the cool whip. Cover and store in the fridge.
6. Before serving, fold in the diced strawberries and candied pretzels and pecans into the cream cheese mixture.

Cooking Tips:

If you like heat add half jalapeno or a dash of cayenne pepper to the cream cheese mixture.



Nutrition Facts:

Serving Size: 1, Calories 475, Total Fat 35g (45% Daily Value), Saturated Fat 23.4g (117% Daily Value), Cholesterol 77mg (26% Daily Value), Sodium 266mg (12% Daily Value), Potassium 722mg (15% Daily Value), Carbohydrate 39.8g (14% Daily Value), Deitary Fiber 1.1g (4% Daily Value), Sugars 34.6g, Protein 3.5g

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