



# THE ingles TABLE

## Chef Bruce Brown Amish Pretzel Pudding

### Shopping List

- 3C pretzels, crushed
- 1C brown sugar
- ½C margarine, melted
- 1 pack cream cheese
- 1C sugar
- 1T vanilla extract
- 2 – 3.4 oz. boxes orange gelatin
- ½C water, boiling
- 2C whipped cream

### Cooking Instructions

**1)** In one mixing bowl, combine the crushed pretzels, brown sugar and margarine. Line the bottom of the baking dish with the mixture, reserving ½C for the top.

**2)** In another mixing bowl, beat the cream cheese, sugar and vanilla until smooth.

**3)** In a third mixing bowl, whisk together the gelatin and the boiling water until dissolved.

**4)** Add the dissolved gelatin to the cream cheese, mixing until smooth.

**5)** Fold the whipped cream into the cream cheese/gelatin mixture.

**6)** Pour the mixture carefully into the dish over the crust, spreading to the corners. Sprinkle the reserved crust on top and refrigerate until set.

