

Cherry Pretzel Cheesecake

adapted from www.bettycrocker.com

2 cups crushed pretzels
1/2 cup butter, melted
1/4 cup sugar
1 8oz package reduced fat cream cheese (softened)
1 cup sugar
1 8oz tub Cool Whip
1 can cherry pie filling

Pre-heat oven to 350 degrees.

Combine pretzels, butter, and sugar. Spread mixture evenly into a non greased 9X13 cake pan and press with hands to form a crust. Bake for 8 minutes. Set aside to cool.

In a mixing bowl cream together the cream cheese and sugar. Fold in the Cool Whip. Spread cream cheese mixture over cooled crust. Open the can of cherry pie filling and evenly spread over the cream cheese mixture. Chill in the fridge until ready to serve.

From Lacey at www.laceywithlove.blogspot.com