



layered strawberry cheesecake squares with a chocolate pretzel crust

2 cups finely crushed pretzels
1/2 cup sugar, divided
13 tbs butter, divided
6 squares of Baker's semi-sweet baking chocolates
1-1/2 pkg (8 oz.) cream cheese, softened
2 tbs milk
1-1/2 cup whipped topping, thawed
2 cups boiling water
1 pkg strawberry flavored gelatin
1-1/2 cups cold water
1 qt fresh strawberries, sliced

1. preheat oven to 350 degrees. mix pretzel crumbs, 1/4 cup sugar and 10 tbs of butter (melted). press onto bottom of 13"x9" pan. bake 10 minutes. let cool.
2. melt chocolate squares and remaining butter. stir well. pour as a layer over the pretzel mixture. refrigerate.
3. beat cream cheese, remaining sugar and milk until well blended. stir in whipped topping. spread as the next layer but not until chocolate layer has hardened. refrigerate.
4. in a large bowl, add boiling water to gelatin. stir 2 minutes or until completely dissolved. stir in cold water. refrigerate 1-1/2 hours or until some thickening occurs. stir in strawberries and spoon over cream cheese layer. refrigerate 3 hours.

tip: allow squares to sit out at room temperature for about 15 minutes before serving for easier cutting.

make about 18 servings. enjoy! =)