

SIDE DISH

# Cherry Pretzel Squares

28 September 2026

| TOTAL TIME | PREP    | SERVES | PER SERVING | CALORIES |
|------------|---------|--------|-------------|----------|
| 250 min    | 250 min | 12     | \$1.12      | 424 kcal |



Indulge your taste buds with our delightful Cherry Pretzel Squares, a perfect blend of sweet and salty that will elevate any gathering. These scrumptious squares feature a crunchy pretzel crust that harmonizes beautifully with a luscious cream cheese layer, topped generously with tangy cherry pie fi...

## Ingredients

- ☐ ¾ cup brown sugar
- ☐ 42 ounce LUCKY LEAF® Regular or Premium Cherry Pie Filling  
canned
- ☐ 1 cup powdered sugar
- ☐ 8 ounce frozen whipped dessert topping, thawed
- ☐ ¼ cup butter, melted
- ☐ 8 ounce package cream cheese, softened
- ☐ 3 cups chopped pretzels

EQUIPMENT Bowl, Oven, Mixing bowl, Baking pan

## Method

---

- 1 Preheat oven to 350 degrees F.
- 2 In a medium bowl, combine crushed pretzels, brown sugar and butter.
- 3 Spread half of this pretzel mixture in bottom of 13x9-inch baking pan.
- 4 Bake 10 minutes. Cool.
- 5 While the pretzel mixture is baking, combine the cream cheese and powdered sugar in large mixing bowl. Fold in whipped topping.
- 6 Spread half of this cream cheese mixture on top of the cooled baked pretzel crust.
- 7 Spread 2 cans of LUCKY LEAF Cherry Pie Filling over the cream cheese layer, then spread the remaining half of the cream cheese mixture over the pie filling.
- 8 Sprinkle with the remaining pretzel mixture. Refrigerate at least 4 hours.

### Nutrition per serving

| 424           | 4 g     | 13 g | 73 g                         |
|---------------|---------|------|------------------------------|
| KCAL          | PROTEIN | FAT  | CARBS                        |
| Saturated Fat |         |      | 8.5 g · 53% of daily needs   |
| Fibre         |         |      | 1.3 g · 5% of daily needs    |
| Sugar         |         |      | 28.7 g · 32% of daily needs  |
| Sodium        |         |      | 373 mg · 16% of daily needs  |
| Cholesterol   |         |      | 29.6 mg · 10% of daily needs |
| Vitamin C     |         |      | 4 mg · 5% of daily needs     |

Adapted from Allrecipes. Find this recipe, ratings and more ideas at [whatsheate.com/cherry-pretzel-squares-146089](https://whatsheate.com/cherry-pretzel-squares-146089)