



### PRETZEL SALAD

Marcia McDaniel

- 1 1/2 c. crushed pretzels
- 3 T. sugar
- 1 1/2 sticks margarine
- 1 (8-oz.) pkg. cream cheese
- 1 c. sugar
- 1 (8-oz.) ctn. Cool Whip
- 1 lg. box strawberry Jello
- 2 c. boiling water
- 1/2 c. cold water
- 1 pkg. partially thawed frozen strawberries

Cream 3 tablespoons sugar and margarine well. Add pretzels. Press into 9 x 13-inch Pyrex. Bake at 350° for 10 minutes. Cool. Mix cream cheese, sugar and Cool Whip. Spread over pretzel crust. Dissolve Jello mix in boiling water. Add cold water. Add strawberries. Allow to partially jell. Pour over other mixture and completely jell. Top with Cool Whip.

### STRAWBERRY CREAM CHEESE PIE

Delaine Bowman

- 1 crumb crust
- 1 (8-oz.) pkg. cream cheese
- 1 (14-oz.) can condensed milk
- 1 tsp. vanilla
- 1/3 c. lemon juice

**Glaze:**

- 1/2 c. sugar
- Pt. strawberries
- 2 T. cornstarch
- Pinch salt
- 3/4 c. water
- 1 T. lemon juice
- Red food coloring

**Pie:** Let cream cheese soften; whip until fluffy. Gradually add condensed milk, beating until well blended. Stir in lemon juice and vanilla. Pour into prepared crust. Chill an hour or 2 before covering with glaze. **Glaze:** Mix sugar, starch and salt. Add water gradually, stirring until smooth. Bring to a boil and cook until thick, stirring constantly. Reduce heat, cook 2 to 3 minutes until clear. Remove from heat, stir in lemon juice and food coloring. Fold in sliced strawberries. Spread on top of chilled pie.

### SQUASH PIE

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- 3 to 4 yellow squash, cooked down
- 1 c. sugar
- 1 tsp. vanilla
- 1 sm. bag coconut

Put in a pie pan the crust, mix the squash, sugar, vanilla and coconut and pour into the pie pan. Sprinkle some of the coconut on top. Bake (continued)

