

CARAMEL APPLE PRETZEL SALAD

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Sugared Pretzels:

1 cup pretzels roughly chopped (measure after chopping)

$\frac{1}{2}$ cup pecans chopped (measure after chopping)

$\frac{3}{4}$ cup brown sugar

$\frac{3}{4}$ cup butter melted

Cream Cheese Mixture:

8 oz cream cheese softened to room temperature

3 cups diced apples about 3 large apples (I used Granny Smith for the green, and Honey Crisp for the red)

$\frac{1}{2}$ cup caramel sauce (I used Marzetti Old Fashioned Caramel Dip)

3 cups Coolwhip

Sugared Pretzels:

Mix together crushed pretzels, chopped pecans, brown sugar and melted butter.

Spread in a large baking sheet with sides and bake at 400 degrees for 7 minutes.

Allow the mixture to cool and then break it into small pieces.

Cream Cheese Mixture:

Beat the softened cream cheese until smooth.

Beat in the caramel sauce until smooth.

Fold in whipped topping.

Stir in the diced apples and sugared pretzels.

(Save some sugared pretzels for garnish)

Chill in refrigerator a few hours and garnish with pretzel topping, a few apple slices, and I drizzled some caramel sauce too. I mean, why not?