



Kitchen Cheat Sheet: Strawberry Pretzel Pie

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Tips and Extras

- Crush the pretzels, don't pulverize them. You want coarse crumbs, not dust. The texture is part of the charm—think "crunchy crumbles," not "pretzel sand."
- Pack that crust tight. Use the bottom of a measuring cup or glass to really press the crust into the pan. A loose crust is a sad crust and will fall apart.
- Let the crust cool completely. Make sure the crust is completely cool before you pour in the filling. Warm crust + creamy layer = a melty mess nobody asked for.
- Room temp cream cheese is your friend in this recipe. If it's too cold, you'll end up with lumps—and not the charming kind. Let it soften for a smooth filling.
- Chill the pie thoroughly. At least 4 hours in the fridge, but overnight is even better. It needs time to set so the slices hold up.
- Use fresh strawberries when you can. Frozen will work in a pinch, but fresh berries give better texture and flavor—and they don't water down your filling.

Storage

Refrigerator:

Cover the pie tightly with plastic wrap or foil and store it in the fridge for up to 4 days. The crust may soften slightly over time, but the flavor stays spot-on.

Freezer:

You can freeze this pie for 1 to 3 months. Wrap the pie (or individual slices) tightly in plastic wrap and then in foil. Freeze for up to 1 month. Thaw overnight in the fridge before serving.

Variations

- Swap the strawberry gelatin and fresh berries for raspberry gelatin and fresh (or frozen) raspberries. It's a little tangier, a little sassier, and just as irresistible.
- Mixed Berry – Use a combo of strawberries, raspberries, and blueberries for a red, white, and blue moment that's perfect for summer holidays.
- Crushed pineapple (well-drained!) and pineapple or orange gelatin make a tropical twist that's light, sweet, and sunshine-ready.
- Try cherry gelatin with chopped maraschino or fresh cherries for a retro cherry cheesecake vibe with that salty pretzel crunch.

Faqs

What kind of pretzels should I use?

Small, crunchy salted twists or sticks work best. Just avoid the flavored or unsalted kind—this pie needs that salty punch to shine.

Can I make it ahead of time?

Absolutely! This pie is actually better when it's made ahead. Chill it at least 4 hours—or overnight if you've got the time.

Why is my crust soggy?

A soggy crust usually means it wasn't packed tightly enough or the filling was added before it fully cooled. Next time, let it cool completely and press it down like you mean it.

Can I use frozen strawberries?

Yes, but thaw and drain them well first. Too much extra liquid can make the filling runny and mess with the set.