

# Caramel Apple Pretzel Salad

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Prep Time	Cook Time	Total Time
15 mins	7 mins	22 mins

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This salad is best when eaten right away, so make it the same day you plan to serve it. You can keep the sugared pretzels, cream cheese mixture, and diced apples separate until ready to serve.

Course: Dessert

Servings: 12 -15

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## Ingredients

### Sugared Pretzels:

- 1 cup [pretzels](#) roughly chopped (measure after chopping)
- ½ cup pecans chopped (measure after chopping)
- ¾ cup brown sugar
- ¾ cup butter melted

### Cream Cheese Mixture:

- 8 oz cream cheese softened to room temperature.
- 3 cups diced apples about 2 large apples *1 used 2-3 apples*
- ½ cup [caramel sauce](#)
- 3 cups whipped topping or whipped cream *1 container of Cool Whip*

## Instructions

### Sugared Pretzels:

1. Mix together crushed pretzels, chopped pecans, brown sugar and melted butter.
2. Spread in a large baking sheet with sides (I used my jelly roll pan) and bake at 400 degrees for 7 minutes. *Plus*
3. Allow the mixture to cool and then break it into small pieces. *1 stored in Ziploc until ready to use*

### Cream Cheese Mixture:

1. Beat the softened cream cheese until smooth.
2. Beat in the caramel sauce until smooth.
3. Fold in whipped topping. *1 beat all Cream Cheese Ingredients together*
4. Stir in the diced apples and sugared pretzels *Last minute.. 2 hours prior to serving is still tasty*