



Peanut Butter and Pretzel Refrigerated Cake

Prep 15 minutes

Chill 20 minutes + 4 hours

Makes 8 servings

Nonstick cooking spray for baking, Pam®

3 cups mini pretzels, Snyder's® of Hanover

1 tablespoon unsweetened cocoa powder, Hershey's®

1/4 cup sugar

1 stick (1/2 cup) butter, melted

3/4 cup chocolate topping, Mrs. Richardson's®

1 jar (7-ounce) marshmallow creme, Kraft®

3/4 cup creamy peanut butter, Skippy® Natural

1 container (8-ounce) whipped topping, thawed, Cool Whip®

Mini pretzels, Snyder's® of Hanover

Crushed peanut brittle

1. Spray an 8-inch springform pan with baking spray; set aside.

2. In a food processor, combine pretzels, cocoa powder, and sugar; pulse to fine crumbs. Add melted butter; pulse until mixture comes together. Press mixture into bottom of cake pan.
3. Place chocolate topping in a microwave-safe bowl. Microwave for 30 seconds or until warm. Pour over pretzel crust. Chill in refrigerator for 20 minutes.
4. In a large mixing bowl, beat marshmallow creme with an electric mixer until smooth. Add peanut butter and beat until smooth. Stir in whipped topping. Spoon over chocolate layer. Chill in refrigerator for at least 4 hours.
5. To serve, arrange mini pretzels around cake top and sprinkle with peanut brittle. Slice and serve chilled.