

# Descriptive assignment



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English composition II Assignment process analysis essay 01/14/2014 How to Prepare Strawberry Pretzel Dessert This stereotypically dessert is not only one of my favorite desserts, it's also a common dessert for holidays in my family. It combines my favorite taste combination: sweet and salty. There are five easy steps to making this mouthwatering dessert. First, you will need to gather all your supplies and ingredients.

You will need a 13 x 9 inch baking dish, an electric mixer, three mixing bowls, and a large baking spoon. Make sure you have all the ingredients before beginning, that way you won't waste time searching cabinets for the ingredients. For the pretzel bottom you will need a bag (2) of pretzels (stick pretzels tend to work best), 3/4 a cup of butter, and 3 tablespoons of sugar. For the filling you will need 2 cups of whipped topping (Cool Whip), 1 package (8 oz) of cream cheese) and 1 cup sugar.

For the topping you will need 2 packages (3 oz each) Of strawberry gelatin, 2 cups of water and 2 packages (16 oz each) of frozen strawberries. When all ingredients and cooking tools are collected you can begin making this yummy dessert. Next, step two is the construction of the dessert's pretzel bottom. Crush the pretzels, and melt the butter, then, in a bowl, combine the pretzels, butter and sugar (3 taps). Press into the (increased) 13 x 9 inch baking dish. Bake at 350 degrees for 10 minutes. Let cool.

Step three, mixing the filling, in a small bowl, beat the whipped topping, Cream cheese and the cup of sugar with the electric mixer until smooth, spread over the pretzel crust. Place the dish in the refrigerator until chilled. Step four, you will create the topping. Bring the 2 cups of water to a boil,

pour the water in a large mixing bowl, add the gelatin, add strawberry seeds. Chill the mixture until the gelatin is partially set. With a large cooking spoon, spoon over the parallelepiped topping mixture.

Chill in refrigerator for 46 hours until the Jell o is firm. After 46 hours, you can finally cut and enjoy. This pretzel strawberry dessert is fairly easy to make and will be a hit at your next party or holiday dinner. It will easily become one of your favorites. With the proper planning and patience you can make this yummy unconventional dessert. If I can make it, so can you. Enjoy.