

Cherry Pretzel Torte

- 1 cup butter or margarine
- $\frac{3}{4}$ cup sugar
- 3 cups crushed Wise® Pretzel Thins or Sticks
- 1 (8oz) package cream cheese, softened
- $\frac{1}{2}$ cup confectioners' sugar
- 1 teaspoon vanilla extract
- 2 cups (1 pt) whipping cream, whipped
- 1 (21 oz) can cherry pie filling

In medium saucepan, melt butter. Stir in sugar; remove from heat and add crushed pretzels. Reserving $\frac{3}{4}$ cup for topping, press crushed pretzel mixture on bottom of 13x9-inch baking dish. In large mixing bowl, beat cream cheese, confectioners' sugar and vanilla until fluffy. Fold in whipped cream. Spread half the mixture on to crust; top with pie filling. Spread with remaining cheese mixture. Top with reserved pretzel mixture. Chill 3-4 hours or until set.