

Raspberry Jello Dessert

This Raspberry Jello Dessert is a twist on the classic strawberry pretzel salad—made with a thick graham cracker crust and juicy raspberries. It's simple, crowd-pleasing, and perfect for any holiday table!



★★★★★

5 from 12 votes

Prep Time 30 mins	Chilling Time 6 hrs	Total Time 6 hrs 30 mins
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Course: Dessert, Salad Cuisine: American, Vegetarian

Keyword: Raspberry Jello Dessert Servings: 40 bars Author: [Chelsea Lords](#)

Cost: \$8.12

Equipment

- [9 x 13-inch baking pan](#)
- [Blender](#) or food processor

Ingredients

- [Cooking spray](#)

Graham Cracker Crust

- 1-1/2 cups + 2 tablespoons graham cracker crumbs 12 full sheets
- 1/2 cup unsalted butter melted
- 3 tablespoons granulated sugar

Cheesecake Layer

- 1 (8-ounce) package cream cheese full-fat brick-style, see note 1
- 1 cup granulated sugar
- 1 teaspoon [vanilla extract](#)
- 1 (8-ounce) container frozen whipped topping such as Cool Whip, thawed, full-fat (see note 2)

Raspberry Jell-O Layer

- 2 cups boiling water
- 1 (6-ounce) package raspberry Jell-O
- 1 (16-ounce) bag frozen raspberries

Instructions

1. Preheat oven to 350°F. Lightly grease a 9x13-inch pan with cooking spray. Crush graham crackers in a blender or food processor until they are all fine crumbs. Reblend any larger chunks. Melt butter and set aside to cool to room temperature. (Don't add hot butter to the crumbs; it will make the crust greasy.)
2. Crust: In a large bowl, mix together graham cracker crumbs, melted butter, and sugar until combined. Press this mixture firmly into the bottom of the prepared pan (no need to go up the sides, just the base). Use the bottom of a flat 1-cup measuring cup to thoroughly compress the graham cracker crumbs into a firm crust. Bake 8–10 minutes.
3. Meanwhile, beat softened cream cheese in a large bowl until light and fluffy, about 2 minutes. Add sugar and vanilla extract and beat until combined, 1 more minute. Use a spatula to gently fold the thawed whipped topping into the mixture.
4. Spread this mixture onto the completely cooled graham cracker crust. Smooth it evenly, so none of the graham cracker crust is exposed. (Or the Jell-O will seep through.) Take your time to really seal the edges with the filling. Place in the freezer while you prepare the last layer.
5. Bring 2 cups water to a boil. Add the gelatin to a large bowl and pour the boiling water on top. Working quickly, briskly whisk until combined. Pour in the bag of frozen raspberries and stir until combined. Immediately (don't let this gelatin layer sit) pour it on top of the cream cheese layer and smooth it to make an even layer.
6. Cover tightly and place in the fridge until completely set, about 4–6 hours. To get 40 servings, cut rows of 8 x 5. These make small pieces, so of course, feel free to cut them larger!

Notes

Note 1: For best results, use full-fat brick-style cream cheese. (Reduced-fat cream cheese doesn't taste as rich and isn't as thick.) I also recommend a good quality brand; I love Philadelphia Cream Cheese® best.

- To soften cream cheese: Place the unwrapped package of cream cheese in a microwave-safe bowl. Microwave on high for 10–15 seconds, check, flip to the

other side, then microwave an additional 10–15 seconds as needed. You don't want it melted, just softened to room temperature.

Note 2: Whipped topping: Unfortunately this is not a dessert that works well with lower fat products. Stick to the original full-fat whipped topping and cream cheese to avoid a watery filling or filling that doesn't set up properly. You need the fat for firmness in this layer!

Storage: These bars are best within 1–2 days of making. After that, the bars begin to get watery. These bars do not freeze and thaw well.

Nutrition

Serving: 1 serving | Calories: 115kcal | Carbohydrates: 16.1g | Protein: 1.2g | Fat: 5.3g | Cholesterol: 12mg | Sodium: 75.2mg | Fiber: 0.6g | Sugar: 12.5g

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