



Holiday Pretzels

Prep: 20 minutes plus chilling • Serves: 14

- 1 package (1 pound 4 ounces) vanilla flavored almond bark
- 2 teaspoons vegetable oil
- 2 tablespoons caramel bits
- 1 package (12 ounces) pretzel rods (about 28 pretzels)
- 2 tablespoons crushed candy canes
- 2 tablespoons holiday sprinkles
- 2 tablespoons mini candy coated milk chocolate candies

1. Line rimmed baking pan with parchment paper. Melt almond bark as label directs; stir in vegetable oil. In small microwave-safe bowl, heat caramel bits and 1½ teaspoons water in microwave oven 20 seconds or until mostly melted; stir to combine.

2. Working with 1 pretzel at a time, dip ¾ of the pretzel into almond bark (reheat almond bark as necessary if it begins to harden); place on prepared pan and immediately sprinkle with candy canes, sprinkles and/or chocolate candies, and/or drizzle with caramel. Refrigerate 30 minutes or until hardened. Makes about 28 pretzels.

*Approximate nutritional values per serving:
200 Calories, 7g Fat (4g Saturated), 0mg Cholesterol, 312mg Sodium,
33g Carbohydrates, 0g Fiber, 13g Sugars, 13g Added Sugars, 3g Protein*