## ROLD GOLD® Chocolate-Covered Pretzels

## Ingredients

- 24 Rold Gold® Original Tiny Twists Pretzels
- 8 ounces dark chocolate chips (70%)
- 2 ounces milk chocolate chips

## How to make it

- Place dark chocolate chips in a microwavesafe bowl. Microwave on MEDIUM power, stirring every 30 seconds, for 1 to 2 minutes or until smooth and melted.
- 2. Using 2 forks, dip ROLD GOLD<sup>®</sup> Original Tiny Twist Pretzels in melted dark chocolate, letting any excess drip back into bowl. Arrange in a single layer on parchment paper-lined baking sheets. Let stand until chocolate sets and hardens.
- Place milk chocolate chips in a microwave-safe bowl. Microwave on MEDIUM power, stirring every 30 seconds, for 1 to 2 minutes or until smooth and melted.
- 4. Using a fork or small piping bag with the bottom corner snipped, drizzle over top of dark chocolate-dipped pretzels. Let stand until chocolate sets and hardens.
- 5. Store in an airtight container in a cool dry place for up to 10 days.
- 6. When drizzling chocolate, the higher up you start the drizzle, the thinner it will be.
- 7. If your kitchen is warm or humid, refrigerate dipped pretzels to help speed up the setting process.











PREP TIME 5 min TIME 5 min TOTA TIME SERVING

Made with



**Rold Gold® Original Tiny Twists Pretzels**