

ROLD GOLD® Cinnamon Roll Pretzels

Ingredients

- 1 bag (16 ounces) Rold Gold® Original Tiny Twists Pretzels
- 1/2 cup butter, melted
- 1 tablespoon ground cinnamon, divided
- 1/2 cup packed brown sugar
- 1/4 cup granulated sugar
- 1 teaspoon vanilla extract
- 8 ounces white chocolate chips, melted

How to make it

1. Preheat oven to 350°F. In large bowl, stir together melted butter, 2 1/2 teaspoons ground cinnamon, brown sugar, granulated sugar and vanilla; add ROLD GOLD® Original Tiny Twist Pretzels, tossing until well coated.
2. Arrange in single layer on 2 large parchment paper-lined baking sheets. Bake for 10 to 15 minutes or until sugars start to caramelize. Let cool completely.
3. Stir remaining cinnamon into melted white chocolate. Using a fork, drizzle melted chocolate mixture over pretzels to resemble iced cinnamon buns. Let cool on rack.



PREP
TIME
10 min



COOK
TIME
10 min

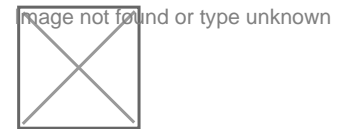


TOTAL
TIME
-



SERVING
-

Made with



Rold Gold® Original Tiny Twists Pretzels