

INGREDIENTS:

- 12 ounce bag pretzel rods
- White 'almond bark' vanilla flavored coating (available at most grocery stores)
- Chocolate flavored melting wafers, such as Wilton or Ghirardelli brand
- Candy canes or peppermint candy, crushed
- Mini marshmallows – about ½ cup
- Assorted sprinkles
- Marshmallow snowmen, such as Peeps brand

SUPPLIES:

- Wax or parchment paper
- Microwave
- Tall glass
- Spoon

DIRECTIONS (For basic dipped pretzel rods):

1. Lay out a 3-foot strip of wax paper. Line up the pretzels on the wax paper leaving a space between each. Remove any broken pretzel rods.
2. Melt the candy melts according to package directions. Place chocolate in a tall glass. Carefully dip and coat the pretzel rods into the candy melts, allowing excess to drip off. You may find using a spoon to help coat the pretzels helpful. Place the coated pretzels back on the wax paper to harden - If you would like sprinkles or candy, sprinkle them over the top before the candy hardens. You can also drizzle various colors of candy melt over the top. Make sure the pretzel rods do not touch each other. Continue until all pretzels are coated.
3. Store in a covered container, best if eaten within two weeks.

Hot Chocolate: chocolate coating, white drizzle, mini marshmallows

Candy Cane: white coating, crushed peppermint candy

Snowmen: white coating, sprinkles or colored sugar, marshmallow snowman

Try various colored coating wafers, sprinkles and candies for holidays, birthday parties and events.