



Pretzel Sticks with Butterfinger®, Buncha Crunch® and BabyRuth®

Dessert | Snacking | All year round

Yields: 9 Pretzel Sticks, 3 Sticks per Brand

INGREDIENTS

- 1 cup Butterfinger®, chopped into 1/4" pieces
- 1 cup Baby Ruth®, chopped into 1/4" pieces
- 1 cup Buncha Crunch®

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For Coating:

- 2/3 cup Coconut oil
- 2 cups Semi-sweet chocolate chips, melted, warm
- 1 cup Caramel sauce
- 9 each Extra-long soft or hard or soft Pretzel Rods with salt

Method:



In small saucepan over medium-low heat, warm the coconut oil to 100 F. Add the chocolate chips to the oil and stir until fully melted. Line a baking sheet with parchment paper. Fully dip each pretzel rod in the chocolate glaze nearly to the top, and then place on the sheet pan. Quickly sprinkle one type of each chocolate on a pretzel and press to adhere. Drizzle caramel sauce across top of pretzels, and put in fridge to completely set. When pretzels are cool, peel off sheet pan, serve in a tall vase or glass.