



## Salted Caramel Rugelach Candy Bites

Baked Good | Dessert | All year round

**Yields: 18 count**

### INGREDIENTS

#### For Rugelach:

- 18 each chocolate Rugelach, RTU
- 1 cup salted caramel spread

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#### For Topping:

- 1 cup Butterfinger<sup>®</sup>, chopped into 1/2" pieces
- 1 cup Baby Ruth<sup>®</sup>, chopped into 1/2" pieces
- 1 cup Buncha Crunch<sup>®</sup>, whole pieces

#### Method:

Place Rugelach on a sheet pan in a 250°F oven to warm through. Remove from oven and, while still warm, spread each rugelach with a thin layer of salted caramel. Roll the Rugelach in each chopped candy, and lightly dust with powdered sugar, if desired.