



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

INGREDIENTS

For Topping:

- 1 cup Butterfinger®, chopped into 1/2" pieces
- 1 cup Baby Ruth®, chopped into 1/2" pieces
- 1 cup Buncha Crunch®, 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.