

## Valentine's Day Chocolate Covered Pretzels

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February is the month for friendship and love. Treat your friends and family to Chocolate Covered Pretzel Treats on February 14!

### Ingredients:

- 12 ounces white or semi-sweet chocolate chips
- 24 large pretzel rods (8-oz. package)
- 1 tsp vegetable oil
- 2 cups of your favorite candy, nut or topping (crushed Mini M & M's, Skor Bar, candy sprinkles, chopped gummy bears or toasted almonds)
- 8 clear plastic bags
- 8 ribbons

### Procedure:

Line three baking sheets with wax paper and set aside. Melt chocolate over a double boiler or in the microwave.

### Double Boiler:

Place chocolate and vegetable oil in a heatproof bowl over a pot of simmering water. Water should barely simmer, not boil. Stir the chocolate frequently with a rubber spatula until melted, approximately 5 to 10 minutes.

### Microwave:

- Place chocolate in a microwave-safe bowl and microwave at 50 percent power for anywhere between 2 and 4 minutes (cook times vary with different models). Heat in 20-second intervals, stirring in-between. Finish heating when most (but not all) of the chocolate is melted. Stir continuously until chocolate is smooth, shiny, and completely melted.
- Dip each pretzel in chocolate. Smooth the chocolate over three-quarters of the pretzel. Be sure to leave a small portion of the pretzel uncovered by the chocolate

- to serve as the handle. Shake off excess chocolate so the pretzel has a thick – but not too thick – layer of chocolate.
- Place each dipped pretzel on a wax paper-lined baking sheet and sprinkle with your toppings. Refrigerate for 15 minutes or until chocolate is completely set.
  - Gently peel the pretzel rods off of the wax paper and place 3 to 4 rods in each cellophane bag. Tie each with a ribbon and refrigerate until ready to give.

**Tips & Tricks:**

- When using white chocolate, keep a small pot of simmering water going. If the white chocolate begins to set up faster than the dark chocolate, you can pop the white chocolate back over the double boiler to smooth it again.
- Keep toppings small in size so that they stick to the chocolate more easily. If a topping is too large, chop it up.



Enjoy!

\*Recipe courtesy of [www.recipes.kaboose.com](http://www.recipes.kaboose.com)