



Dipped Chocolate Pretzels

We're eating:

Delicious pretzels covered with chocolate coating!

Ingredients:

- ♥ A bag of mini pretzels or pretzel sticks (you can sure make your own, but we didn't)
- ♥ Chocolate for dipping (chocolate/white chocolate chips, crumbled chocolate candy, etc.) You can use candy melts and this will make things less delicate.
- ♥ Sprinkles, decorating sugar, etc for your pretzels

Tools:

- ♥ A heat source (burner or stove)
- ♥ Small plates for your sprinkles and decorating things
- ♥ Spatula or spoon for stirring
- ♥ Wax paper
- ♥ Something for your pretzels to cool on (like a cookie sheet)
- ♥ A double boiler
- Don't have a double boiler? You will need instead:
 - ♥ A small saucepan
 - ♥ A heat-safe bowl that will sit on top of your saucepan without falling in

Steps to Make It:

1. Prepare your sprinkles and decorations by putting a thin layer on your small plates
2. Prepare your cooling area and set the wax paper on the cookie sheet
3. Set aside 1/3 of your chocolate for later
4. Fill the saucepan or bottom of your double boiler with about 1 inch of water
5. Set it on the burner and heat over medium heat until it's boiling
6. Once it's boiling, turn the heat down to low
7. Put your larger chocolate batch into the bowl or top pan of the double boiler and place it on top of the bottom pan (THIS IS HOT). The water should not touch the bottom of the top pan.
8. Stir your chocolate in the top pan until it's completely melted
Do not let water into the chocolate or it will seize up (clump)!
9. Remove the top pan from the double boiler (THIS IS HOT).
10. Add the remaining chocolate to your melted chocolate and stir until it is all melted.
11. Dip the pretzels in the melted chocolate. You can reheat on the double boiler if needed.
12. Roll or tap into your sprinkles
13. Set on the wax paper to cool!

Motley
Kids