

FROM THE KITCHEN OF...



SEA SALT BUTTER TOFFEE PRETZELS

INGREDIENTS

1	LB	PRETZELS
12	OZ	BUTTER
12	OZ	BROWN SUGAR
3	OZ	CHOCOLATE CHIPS
1	TSP	SEA SALT FLAKES

SERVINGS:

20

TIME TO PREP:

6 MINUTES

COOK TIME:

8-10 MINUTES

COOK TEMPERATURE:

350°

DIRECTIONS

- PREHEAT OVEN TO 350° AND LINE A BAKING SHEET WITH PARCHMENT PAPER OR PASTRY MAT.
- COMBINE BUTTER AND BROWN SUGAR IN A SAUCEPAN AND COOK OVER MEDIUM HEAT.
- COOK UNTIL SUGAR IS MELTED AND SMOOTH AND MIXTURE IS BUBBLY.
- LAY PRETZELS OUT IN AN EVEN LAYER ON YOUR BAKING SHEET AND POUR BUTTER MIXTURE OVER PRETZELS.
- BAKE FOR 5 MINUTES, STIR, SPRINKLE CHOCOLATE CHIPS OVER PRETZELS AND BAKE FOR ANOTHER 5 MINUTES.
- SPRINKLE WITH SEA SALT FLAKES AND LET COOL! SERVE THEM UP OR PLACE THEM IN AN AIRTIGHT CONTAINER.

TIPS & TRICKS

- ✓ TOP WITH SPRINKLES AFTER BAKING FOR A FESTIVE TREAT!
- ✓ CHOP UP AND MIX IN VANILLA ICE CREAM FOR THE PERFECT SALTY SWEET TREAT!