

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!**