

FROM THE KITCHEN OF...

& BIRDY PRETZELS

COOKIES N' CREAM ESPRESSO PRETZELS

INGREDIENTS

1	LB	PRETZEL TWISTS
8	OZ	VANILLA ALMOND BARK
1	TSP	ESPRESSO POWDER
12		OREOS, CRUSHED

**TIME TO PREP: 5
MINUTES**

**COOK TIME: 5-10
MINUTES**

**COOK TEMPERATURE:
MEDIUM-LOW**

DIRECTIONS

- **POUR PRETZELS ONTO A PARCHMENT LINED PAN**
- **MELT ALMOND BARK IN EITHER A DOUBLE BOILER OR MICROWAVE SAFE BOWL.**
- **ONCE ALMOND BARK IS MELTED, POUR OVER PRETZELS AND GIVE A STIR AND LAY OUT IN A SINGLE LAYER.**
- **BEFORE ALMOND BARK SETS UP, COAT THE PRETZELS IN THE CRUSHED OREOS AND SPRINKLE WITH ESPRESSO POWDER. ALLOW TO DRY AND SET UP ON THE COUNTER. STORE IN AN AIRTIGHT CONTAINER OR EAT & ENJOY!**

TIPS & TRICKS

- ✓ **PLAY WITH DIFFERENT TOPPING AND ADD INS TO MAKE MULTIPLE DIFFERENT VARIETIES OF PRETZELS.**
- ✓ **ALMOND BARK DRIES AND SETS UP QUICKLY, MAKE SURE TO HAVE YOUR TOPPING PREPPED AND READY TO GO BEFORE COATING!**