



Festive Pretzels

Small pretzels

One bag of semi-sweet or white chocolate chips

A variety of sprinkles (but not colored sugars)

Waxed paper

Line a cookie sheet with waxed paper and set aside.

In a double boiler, melt chocolate or white chips over boiling water. *Important! This step is to be done by an adult, or with adult supervision.*

Stir the melted chips until smooth.

Remove top of boiler and set on a towel on a work surface.

Holding the narrow end of a pretzel, dip it into the melted chocolate, until it is about halfway covered with the chocolate.

Lay coated pretzel on wax paper and immediately shake on sprinkles. Repeat until you run out of pretzels, chocolate, or sprinkles.

Let cool. (To cool faster, pop the cookie sheet in the fridge.) Store in airtight container.

Note: If you prefer, you can use pretzel rods.