





Reindeer Pretzels



What You Need:

-  Mini Pretzels Twists
-  ROLO candies
-  Candy Eyeballs
-  Red and Brown M&Ms

How To:

1. Heat your oven to 250°F. Put parchment paper on a baking tray and set aside.
2. Using a sharp knife, quickly slice half the pretzel twists down the middle. These pieces will be antlers. If they break unevenly, pair similar-sized pieces or cut extra ones if needed.
3. Place whole pretzels on the baking tray. Put an unwrapped ROLO Caramel on each, toward the lower half. Leave a bit of space at the top to support the antlers as the chocolate sets.
4. Bake the tray for 2-3 minutes until the chocolate softens but holds its shape. If the chocolates are at room temperature, try 2 minutes. If they were refrigerated, go for 3 minutes.
5. Take the tray out of the oven and add antlers to each ROLO Caramel. Insert two into the chocolate on top, pressing them slightly into it and resting on the bottom pretzel.
6. Once antlers are set, decorate the faces. Put two candy eyes on the top half of each ROLO Caramel. Add an M&M on the bottom half for the nose, pressing gently to stick.
7. Let the chocolates harden before serving. Allow them to set at room temperature for about 20 minutes, or refrigerate them for 10 minutes to speed it up. Enjoy them now or save for later.



Reprinted from: <https://cutefetti.com/reindeer-pretzels/>