

Green Eggs and Ham Chocolate Covered Pretzels

Equipment:

Small microwave-safe bowl

Spoon

Parchment Paper

Baking Sheet (optional)

Piping Bag or small Ziplock bag

Ingredients:

White Chocolate, almond bark, or white candy melts

Snap Pretzels (shaped like a grid)

Green chocolate candies





Directions:

Spread pretzels out on a parchment-lined baking sheet

In a small bowl, melt white chocolate.

Melt on high for 30 seconds, stir and melt on high for another 30 sec.

Stir for 30-45 seconds, allowing for residual heat to help melt the chocolate.

If the chocolate is not smooth, return to the microwave for an additional 15-30 seconds.

Check it at 15 seconds, so you don't burn it.

Add chocolate to a piping or Ziplock bag and cut off the tip.

Squeeze out a test amount to make sure you don't have too much nor too little chocolate coming out.

Squeeze dollop chocolate into the center of the pretzel and place green chocolate candy in the center.

Repeat this process until all of your pretzels are done.

Set in the fridge to set for about 30 mins.

