

White Chocolate Pretzels



Ingredients:

12 ounces white candy melt wafers
(if using white chocolate chips, add 1 tablespoon butter)
50 mini pretzel twists
sprinkles

Directions:

Line a baking sheet with parchment paper. Set aside.
Place white candy melt wafers into a microwave-safe bowl.
If using white chocolate chips, add 1 tablespoon butter.
Melt in the microwave, in 20 to 30 second intervals, stirring each time, until melted.
Transfer to a coffee mug or heat-safe cup.
Using tongs or a fork, take one pretzel and dip it into the white chocolate.
Let any excess white chocolate drip off.
Place onto your prepared baking sheet.
Decorate with sprinkles.
Repeat until you have covered all of your pretzels.
Let pretzels sit until the white chocolate sets up.