

# 3-Ingredient ROLD GOLD® Chocolate Caramel Pretzel Bark

## Ingredients

- 1 ½ cups (1.7 oz) ROLD GOLD® Tiny Twists
- 12 oz semi-sweet chocolate
- 3 oz soft caramels (about 12), unwrapped

## How to make it

1. Line large baking sheet with parchment paper.
2. In small microwave-safe bowl, add chocolate. Microwave on HIGH, stirring every 30 seconds, for 2 to 3 minutes or until smooth and melted. Pour melted chocolate onto prepared baking sheet, using spatula to spread into an even layer.
3. Press ROLD GOLD® Tiny Twist Pretzels into melted chocolate.
4. In another small microwave-safe bowl, add caramels and 2 tsp water. Stir to coat. Microwave on HIGH, stirring every 30 seconds, for 1 to 2 minutes or until smooth and runny. Drizzle caramel over pretzels and chocolate.
5. Refrigerate for 1 hour or freeze for 10 to 15 minutes or until chocolate and caramel are set and firm.
6. Remove bark from baking sheet and peel off parchment paper. Break into pieces.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	5 min	15 min	8

## Made with



ROLD GOLD® Tiny Twists