

# ROLD GOLD® Cinnamon Roll Pretzels

## Ingredients

- 1 bag (16 oz) ROLD GOLD® Tiny Twists
- 1/2 cup butter, melted
- 1 tbsp ground cinnamon, divided
- 1/2 cup packed brown sugar
- 1/4 cup granulated sugar
- 1 tsp vanilla extract
- 8 oz white chocolate chips, melted



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	16

## How to make it

1. Preheat oven to 350°F. In a large bowl, stir together melted butter, 2 ½ tsp ground cinnamon, brown sugar, granulated sugar and vanilla; add ROLD GOLD® Original Tiny Twist Pretzels, tossing until well coated.
2. Arrange in single layer on 2 large parchment paper-lined baking sheets. Bake for 10 to 15 minutes or until sugars start to caramelize. Let cool completely.
3. Stir remaining cinnamon into melted white chocolate. Using a fork, drizzle melted chocolate mixture over pretzels to resemble iced cinnamon buns. Let cool on rack.

## Made with



ROLD GOLD® Tiny Twists