

ROLD GOLD® Easy Fall Pumpkin Pretzels

Ingredients

- 1 cup orange candy melts
- 1 tsp coconut oil
- 36 ROLD GOLD® Tiny Twists
- 36 green candy-coated chocolate candies

How to make it

1. Transfer candy melts and coconut oil to heat-safe bowl set over saucepan of barely simmering water and heat, stirring occasionally, for 4 to 5 minutes or until smooth and melted.
2. Using 2 forks, dip each ROLD GOLD® Original Tiny Twists Pretzel in melted candy melts mixture until completely coated, tap against side of bowl, letting excess drip back into bowl, and arrange on parchment paper-lined baking sheet. Before chocolate sets, arrange green candy on top of indent side of each pretzel to resemble pumpkin stem. Let stand for 20 to 30 minutes or until candy melts are set.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	5 min	20 min	8-10

Made with



ROLD GOLD® Tiny Twists