

# ROLD GOLD® Shamrock Green Pretzels

## Ingredients

- 8 oz green candy melts
- 1 tbsp coconut oil
- 48 ROLD GOLD® Tiny Twists
- 16 ROLD GOLD® Sticks
- 48 green and white mini candy-coated chocolate candies
- 2 tbsp green and white sprinkles or St. Patrick's Day sprinkle mix



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	5 min	20 min	16

## 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. On large parchment paper-lined baking sheet, form pretzel shamrocks by arranging 3 pretzel twists and 1 pretzel stick to resemble the leaves and stem of a shamrock.
3. Using 2 forks, dip one ROLD GOLD® pretzel at a time in melted candy melts mixture until completely coated, tap against side of bowl, letting excess drip back into bowl, and return to prepared pan in shamrock shape. (Make sure pretzel parts are touching so that shamrock parts fuse together.)
4. Before candy melts set, decorate each shamrock with green and white candies and sprinkles. Let stand for 20 to 30 minutes or until candy melts are set.

## Made with



ROLD GOLD® Tiny Twists