THE J.M. SMUCKER Co

Peanut Butter & Chocolate Pretzel Bites

Salty, sweet and peanut buttery — this pretzel bites recipe has it all. Put these crunchy, bite-sized treats together for a dessert everyone will go nuts for.

Prep Time	Cook Time	Serves	Difficulty
1 hr	1 min	60	Easy

Ingredients

- 1 cup Creamy Peanut Butter
- -OR-
- 1 cup

  Peanut Butter & Chocolate Flavored Spread

- 1 cup powdered sugar
- 1 (16 oz.) bag mini square pretzels
- 1 cup semi-sweet chocolate chips
- 1 cup white baking chips
- 2 teaspoons vegetable or coconut oil (refined) divided
- Seasonal sprinkles, candies, granola, chocolate chips, dried fruit or your favorite toppings

Directions

Step 1: Beat together peanut butter or peanut butter & chocolate flavored spread with powdered sugar, then roll into ½ inch balls, press between 2 pretzels and chill.

BEAT peanut butter or peanut butter & chocolate flavored spread with powdered sugar in a large bowl with an electric mixer on medium speed until combined. Roll into 60 (1/2-inch) balls. Place and lightly press a peanut butter ball between to 2 pretzels, then place it on a parchment or wax paper lined tray. Repeat. Chill for 30 minutes.

Step 2: Melt chocolates with 1 tsp oil each.

PLACE semi-sweet chocolate and white chocolate in separate small microwave-safe bowls. Add 1 teaspoon of oil to each. Microwave each on HIGH for 1 minute. Stir until smooth.

Step 3: Dip half your pretzel bites halfway in chocolate, half the pretzel bites halfway in white chocolate, placing on a parchment lined tray, then sprinkling with sprinkles and chilling.

DIP 30 pretzel bites halfway into semi-sweet chocolate and the remaining 30 halfway into white chocolate. Set on a parchment or wax paper lined tray. Sprinkle immediately with seasonal sprinkles, candies, granola, chocolate chips, dried fruit or your favorite toppings. Chill until ready to serve.

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