

Maine Arts Camp

Recipe: Chocolate Dipped Pretzels

Chef: Charlie Limoggio CEC

Servings: 24

| Quantity | Unit | Ingredient | Prep Notes |
|----------|------------|------------------------------|-------------------------|
| 12 | Ounces | Chopped semi-sweet chocolate | Or chocolate chips |
| 1 | Tablespoon | Shortening | optional |
| 24 | Long | Pretzel rods | Or large pretzel twists |
| | | Assorted sprinkles | Small candies or nuts |

1. Prepare a baking sheet by lining it with waxed paper or parchment.
2. Place the chopped chocolate in a microwave-safe bowl and microwave in 30-second intervals, stirring after every 30 seconds. If you are using chocolate chips, consider adding a tablespoon of shortening to help thin out the chocolate--chocolate chips tend to be thicker when melted. When chocolate gets overheated it thickens and becomes unworkable, so watch your chocolate carefully during the melting process. Take it out of the microwave when there are still a few unmelted bits remaining, and stir until the final chunks melt.

1. If dipping pretzel rods, hold a rod by one end and dip it into the chocolate, leaving an inch or two uncovered. If you are dipping pretzel twists, drop the whole pretzel into the chocolate and submerge it slightly. Use a fork to pull the pretzel out of the chocolate. Let the excess drip back into the bowl, then place it on the prepared baking sheet. If you want to top the pretzels with sprinkles, nuts, or candies, sprinkle them on when the chocolate is still wet. Repeat with remaining chocolate and pretzels.

2. Place the pretzels in the refrigerator for about 15 minutes to set the chocolate. Chocolate-Covered Pretzels will keep for up to 2 weeks in an airtight container.

Note: The chocolate on these pretzels will start to get soft if left at warm room temperature, so during warm periods, try storing them in the refrigerator. If you want your Chocolate-Covered Pretzels to remain shiny and hard at warm room temperature, consider either using chocolate candy coating instead or tempering your chocolate.

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.