

Caramel Chocolate Pretzel Bark

This salty and sweet treat has all your favorite flavors in one bite including Werther's Original Chewy Caramels. These aren't your average chocolate pretzels when you drizzle on the caramel goodness!



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When chocolate pretzel meets caramel...

Ingredients

- 8 oz. semisweet chocolate
- 22 pieces (5 oz.) Werther's Original Chewy Caramels
- 2 tbsp heavy cream
- 1 cup salted pretzels
- ¼ cup pecans, chopped
- 1 tsp. sea salt

Makes: 8-10 servings

Prep Time: 10 minutes

Instructions

- 1.** Line a baking tray with wax paper.
- 2.** On a double boiler, melt chocolate. Set aside to cool slightly.
- 3.** Combine caramels and cream in a microwave safe bowl. Microwave on high in 30 second increments until caramels are melted, stirring in between.
- 4.** Spread chocolate onto wax paper in an even layer. Arrange pretzels on chocolate.
- 5.** Drizzle caramel over chocolate. Garnish with chopped pecans.
- 6.** Place in refrigerator for an hour.

Caramel chocolate pretzels are ready to be broken into bark-like pieces and served with a smile!