



Ginger
Evans®



Pretzel Reindeer and Wreaths

Easy | Yield: varies | Prep: varies

- 1 pkg **J. Higgs** mini twists pretzels
- 1 cup **Ginger Evans** semi-sweet chocolate morsels (more or less, as needed)
- 1 cup **Ginger Evans** white baking morsels (more or less, as needed)
- Green food coloring
- Red candy-coated chocolates
- White & red round sprinkles

1. Line a baking sheet with wax paper.
2. Microwave semi-sweet chocolate morsels and white baking morsels in two separate microwave-safe bowls in 30 second intervals, stirring between each until fully melted and smooth. Add a few drops of green food coloring to the white chocolate and stir well.

3. To prepare the reindeer, place mini twists pretzels on the sheet pan and fill the center of the pretzel entirely with chocolate mixture. Place a red candy-coated chocolate at the narrow end of the pretzel for the nose. Add white sprinkles for the eyes. Break another pretzel into smaller pieces and press into the chocolate for the antlers.

4. To prepare the wreaths, dip the narrow end of mini twists pretzels into the chocolate about two-thirds of the way, place on sheet. Dip another 5-6 pretzels and overlap, in a circular pattern. Decorate with sprinkles.

5. Allow reindeer and wreaths to fully set before enjoying. Store in an airtight container.



save
a lot