

# Betty's Nutty Chocolate-Dipped Pretzels



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In this video, Betty demonstrates how to make Nutty Chocolate-Dipped Pretzels. This is a wonderful treat for the holiday season.

## Ingredients:

1 ½ cups coarsely chopped pecans (You may use another kind of nut, if you prefer.)  
¼ cup light brown sugar, firmly packed  
2 tablespoons heavy cream  
cooking oil spray  
8 ounces semisweet chocolate chips  
64 small pretzel sticks

Place 1 ½ cups coarsely chopped pecans in a small mixing bowl. Add ¼ cup light brown sugar and 2 tablespoons heavy cream. Mix thoroughly and pour into a 9-inch cake pan that has been sprayed with cooking oil spray. Spread pecan mixture in an even layer across the bottom of the cake pan. Bake at 350 degrees (F) for 20 minutes, stirring once, after 10 minutes. Cool baked pecan mixture in pan on a cooling rack for about 10 minutes. Turn pecan mixture out onto a cutting board and break into chunks. Use a chef's knife to cut the pecan chunks into finely chopped pieces. In a small bowl, heat 8 ounces semisweet chocolate in a microwave oven on HIGH for 1 minute, stirring every 15 seconds, until chocolate is melted. Use a spoon to coat two-thirds of a pretzel stick with chocolate, twirling to coat all the way around. Immediately roll chocolate-coated pretzel stick in pecan pieces. Place on a tray that is lined with waxed paper. Repeat with all remaining pretzel sticks. Let cool until chocolate is set. You may let the dipped, coated pretzels cool to room temperature and then refrigerate them to speed up the setting time. These are delicious—sweet and salty! I hope you enjoy them! --Betty