

Betty's Chocolate Caramel Pretzel Sandwich Cookie Recipe



Uploaded on 19 Feb 2009

In this video, Betty demonstrates how to make a sandwich cookie, using pretzels, spread with caramel icing and coated with melted milk chocolate. Yum! Yum!

Ingredients:

10 oz. bag pretzel squares (Snyder's snaps)

22 oz. container caramel icing (I used caramel icing from the Caramel Factory on the internet--use whatever brand or flavor and size you like.)

12 oz. bag milk chocolate chips

Spread one side of a pretzel square with a generous amount of caramel icing. Make it into a sandwich by placing another pretzel square on top of the iced pretzel. Make as many sandwiches as you would like. Melt the milk chocolate chips in a double boiler. If you do not have a double boiler, just heat them in a saucepan over low heat, stirring often. When the milk chocolate chips are melted, place one cookie sandwich at a time in the melted milk chocolate chips. Use two spoons to coat thoroughly, top and bottom. Remove the coated cookie to a flat plate or tray that has waxed paper on the top. Continue until all cookies are coated (or you run out of melted milk chocolate). Let the cookies sit at room temperature, and they will set up. If you want to hurry up the process of setting up the cookies, place them in the freezer or refrigerator. When properly set, place them on a serving dish. I think these will be popular with your friends and family!