

## Betty's Rolo Pretzel Bites



Published on 24 Apr 2012

In this video, Betty demonstrates how to make Rolo Pretzel Bites. These are super simple to make, and they are delicious!

Ingredients (for 12 Rolo Pretzel Bites):

- 12 small pretzel squares (You may use small round pretzels, if you prefer.)
- 12 pieces Rolo candy, unwrapped
- 12 pecan halves

Line a baking pan with parchment paper. Place 12 small pretzel squares in 4 rows of 3 pretzels each. Top each pretzel square with a Rolo candy (smaller side up). Place in a 250 degree (F) oven for 8 to 10 minutes. Watch carefully and remove pan from oven when Rolos appear to be soft. (You may test with a knife or fork, by pressing gently.) Remove from oven and press a pecan half into the top of each of the Rolo/pretzel stacks. Cool to set. (You may place these in a freezer or refrigerator, if you plan to serve them later.) The Rolo Pretzel Bites should be served at room temperature, because they are too hard to chew if frozen. I hope you enjoy the recipe! --Betty