

caramel pretzel logs



This process takes about 3 hours, if you take the time to hand decorate the logs. The white and milk chocolate buttons from WinCo's bulk section (I.F. or Poky) are a must to get the fine lines of drizzled chocolate. These chocolate buttons melt thinner and will allow you to make thin diagonal lines of chocolate that let the gooey caramel show through. We love to make these for neighbors, special occasions, receptions. The sweet caramel and salty pretzel makes a tasty combination!

Makes 50 long logs or 100 short logs.

ingredients

2 or 3 bags PRETZEL LOGS (find at WalMart, WinCo, etc.)

4 cups WHITE CHOCOLATE and 2 cups MILK CHOCOLATE BUTTONS from WinCo bulk section

TOPPINGS - chopped walnuts, candy sprinkles, sliced almonds, coconut, cinnamon sugar, mini m&ms

Cooking Spray and Aluminum Foil

Caramel ingredients: brown sugar, corn syrup, butter, cond. milk, vanilla

method

1. Cover 4 cookie sheets with foil, coat with spray, and chill in the freezer.

2. Make homemade caramel:

2 c. BROWN SUGAR

1 c. CORN SYRUP

2 cubes BUTTER

1 c. SWEETENED CONDENSED MILK

Stir constantly on medium. Cook to a firm ball, then remove from heat. I test a little dab of caramel in a small bowl of ice water until it forms a ball that will hold its shape on the counter and has a slight edge to it. Don't overcook! Stir in 1 tsp. VANILLA after cooking. Cool until caramel is almost set.

3. Twist the caramel on the logs - do not dip!

Hold a large spoon of caramel in one hand and twist pretzel log in the caramel with the other hand, pulling the pretzel down until it is coated. You may want to scrape any thick globs back on the spoon. Do not dip pretzel in caramel when it is runny, or the caramel will run all over the pan. Place on chilled & sprayed cookie sheet. Put back in freezer.

4. Drizzle the chocolate - do not dip!

Melt 2 c. chocolate buttons in microwave for 1-2 min. Stir, then microwave for 1 min. at a time until melted smooth. Stir well after each minute. It usually takes about 3 or 4 minutes until smooth. Don't overdo it. Take spoonfuls of melted white & milk chocolate and drizzle fine diagonal lines and forth on cold pretzel. For a dramatic effect you want to create a dark-light-dark alternating pattern. Because the caramel is a dark value, I like to drizzle white chocolate on the front and back first. Then I drizzle milk chocolate lines across the white. Make sure to let the caramel peek through.

5. Add toppings and package them up!

Add toppings quickly, before the chocolate sets up! Wrap in cellophane, wax paper, or plastic to avoid sticking. They look great in a mug from the dollar store, placed on a bright plate, or in a cello-bag tied with a ribbon or raffia.