

Caramel Chocolate Pretzel Bark

A combination of many favourites: salty, chocolate and Chewy Caramels.



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Ingredients

Enjoy our delicious Caramel Chocolate Pretzel Bark!

- 8 oz semisweet chocolate
- 128 g Werther's Original Chewy Caramels
- 2 tbsp heavy cream
- 1 cup salted pretzels
- ¼ cup pecans, chopped
- 1 tsp sea salt

Makes: 8-10 portions

Prep Time: 10 minutes

Directions

1. Line a baking tray with wax paper.
2. On a double boiler, melt chocolate. Set aside to cool slightly.
3. Combine caramels and cream in a microwave safe bowl. Microwave on high in 30 second increments until caramels are melted, stirring in between.
4. Spread chocolate onto wax paper in an even layer. Arrange pretzels on chocolate.
5. Drizzle caramel over chocolate. Garnish with chopped pecans.
6. Place in refrigerator for an hour. Break into several pieces and serve!



This delicious recipe contains
Werther's Original Chewy Caramels