

ST. PATRICK'S DAY



PRETZEL SHAMROCKS

EQUIPMENT:

Baking tray
Parchment paper
Bowl
Fork
6 Lollipop sticks (4 inch)

INGREDIENTS

18 Pretzel twists
1/2 cup Green candy melts
Green sprinkles

INSTRUCTIONS:

1. Line a baking tray with parchment paper and arrange three pretzels into a shamrock shape on the tray. To do this, place the first pretzel right side up, and set the other two sideways with the bottoms touching.
2. Repeat until you have 6 shamrock pretzel shapes on your baking sheet.
3. Next slide a lollipop stick between the bottom two pretzels on each shamrock. Adjust the shamrocks on the baking tray so they're evenly spaced.
4. Melt the candy melts according to package directions. We microwaved the wafers on medium power for 45 seconds, stirred them, and returned them to the microwave for another 45 seconds on medium power.
5. Dip one pretzel at a time into the melts.
6. Use a fork to flip the pretzel several times so that it's well coated. Remove the pretzel from the melts and shake the fork back and forth to remove the excess coating.
7. Once the pretzel isn't dripping anymore, return it to the tray.
8. Repeat with the next two pretzels that make up the shamrock.
9. Drizzle some of the candy melt coating onto the space between the 3 pretzels so it connects the lollipop stick and the pretzels.
10. Add some sprinkles on top of the pretzels right away, before the candy coating hardens.
11. Repeat for the next five pretzel pops. Allow the pretzel shamrocks to chill in the fridge for 15 minutes, or at room temperature for 30 minutes.