



MacPhee Centre for Creative Learning

# Salted Caramel Pretzel Bark

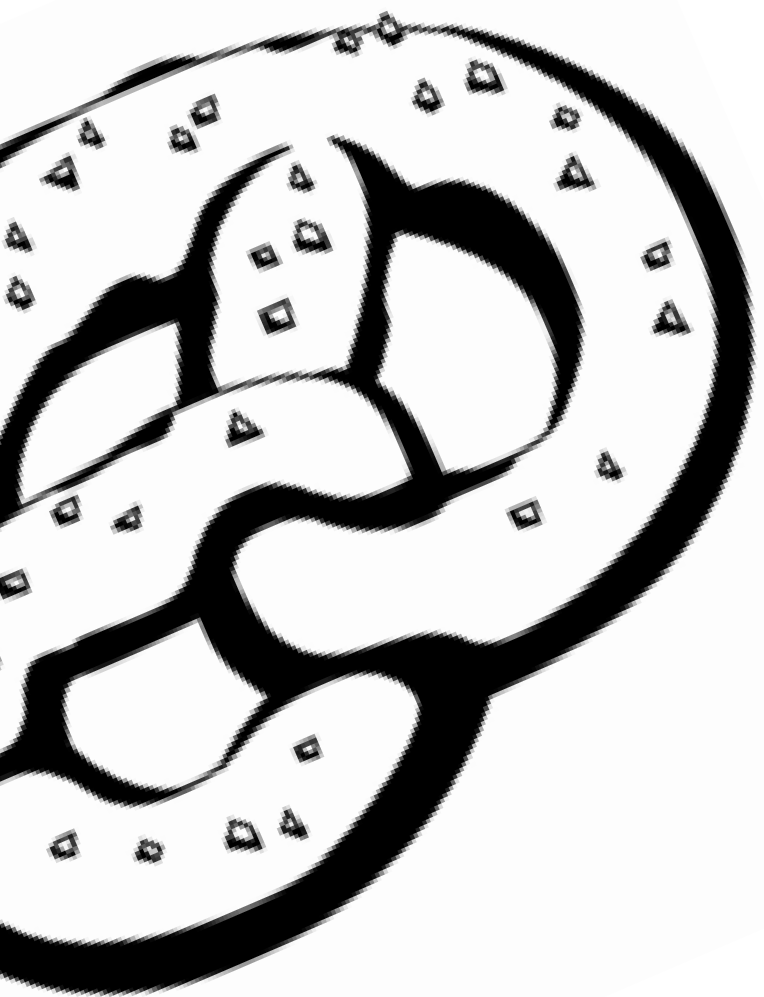


## INGREDIENTS

8 oz mini pretzels  
1 cup butter  
1 cup light brown sugar  
2 cups milk chocolate chips  
sea salt to taste

## INSTRUCTIONS

1. Preheat oven to 350 degrees and line an 11x17 inch baking sheet with parchment paper.
2. Spread the pretzels onto the parchment paper.
3. Combine butter and brown sugar in a saucepan over med-low heat
4. Cook and stir until the sugar dissolves and mixture has thickened - should take about 5-8 minutes. Pour this mixture over pretzels.
5. Bake for 5 minutes. Sprinkle chocolate chips on top. Bake 1 for one more minute. Spread chocolate. Sprinkle with sea salt.
6. Cool until set - about 2-3 hours. Break into pieces and serve. It also tastes good when it is in the freezer!



**enjoy!**