

QUEEN

- EST 1897 -



PREP: 30 min
COOK:
SERVES:30

Peanut Butter Pretzel Bites

The ultimate sweet-salty snack! A smooth peanut butter and maple cookie dough is sandwiched between crunchy, salty pretzels, dipped in chocolate and finished with sprinkles. Get the kids to help match the pretzel shapes as you go.

Ingredients

60 mini pretzels, matched into pairs
1 cup (280g) smooth peanut butter
50g butter, softened
1/4 cup (60ml/80g) Queen Pure Maple Syrup
3/4 cup (120g) brown sugar
1/4 cup (40g) icing sugar, sifted
1 tsp sea salt flakes
200g milk cooking chocolate
sprinkles to finish (or milo)

Method

STEP 1

Combine peanut butter and butter in a bowl and mix until smooth. Add maple syrup and mix until combined, then add sugars and salt, mixing well until a smooth dough forms.

STEP 2

Lay pretzels out on kitchen bench in pairs, and then roll peanut butter dough into small balls - approx the size of the nail of your thumb. Gently press dough onto pretzel and sandwich with matching pretzel. Repeat until all pretzels are sandwiched.

STEP 3

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Method

Place broken up cooking chocolate in a small glass bowl and microwave on medium power in 30 second intervals, mixing well until smooth. Working quickly and lightly (to prevent squashing), dip one side of pretzel bites into the chocolate, drain off excess and place on an oven tray lined with baking paper. Repeat until all cookies are covered, then sprinkle with hundreds and thousands or milo. Refrigerate 2-3 hours to completely set and store in an airtight container in the fridge for 2-3 days.

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