

Caramel Chocolate Pretzel Bark

This salty and sweet treat has all your favorite flavors in one bite including Werther's Original Creamy Toffees. These aren't your average chocolate pretzels when you drizzle on the caramel goodness!



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Ingredients

Enjoy our Caramel Chocolate Pretzel Bark!

- 141g (22 toffees) Werther's Original Creamy Toffees
- 227g 60% dark chocolate
- 2 tbsp. double cream
- 50g salted pretzels
- 30g pecans, chopped
- 1 tsp. sea salt

Preparation Steps

- 1.** Line a baking tray with greaseproof paper.
- 2.** Melt chocolate in a microwave or over a saucepan of hot water. 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 greaseproof 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!

Additional Information:

Makes: 8-10 servings

Prep Time: 10 minutes