

Valentine's Chocolate Pretzel Bark by Lynn's Recipes



Lynn demonstrates how to make Valentine's Chocolate Pretzel Bark. This is a perfect treat for Valentine's Day. Easy to make and nice to share with friends. Adapted from [anightowlblog](#).

Ingredients:

- 1/2 pound (2 sticks) butter
- 1/4 cup brown sugar
- 1/4 cup granulated white sugar
- 4 cups pretzel pieces
- 2 cups white chocolate chips
- 1 cup Valentine's M&Ms
- Valentine sprinkles

Preheat oven to 350°.

Line a 10x15" jelly roll pan with non-stick foil; arrange broken pretzel pieces to fit the bottom of the pan in a single layer. Cove as much of the bottom of the pan as possible, but gaps here and there are fine.

Melt butter in a medium saucepan over medium heat and add the brown and white sugar.

Stir to combine and bring mixture to a boil.

Reduce heat and let the mixture gently bubble for 4 minutes and remove from heat.

Carefully pour sugar/butter mixture evenly over the pretzel layer and spread to cover.

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Place pan with covered pretzels in the oven and bake for 10 minutes.

Once out of the oven, sprinkle white chocolate chips over the top.

Wait about 2 minutes for the chocolate to melt, then use a spatula to gently spread chocolate chips into an even layer on top of the pretzel layer.

Sprinkle with Valentine colored M&Ms and Valentine sprinkles.

Cool to room temperature, then refrigerate for 2 hours.

Peel foil from the chilled bark and break into pieces.

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