

# No Bake ROLD GOLD® Peanut Butter Pretzel Bites

## Ingredients

- 24 each ROLD GOLD® Tiny Twists
- 1/4 cup peanut butter, smooth
- 2 tbsp butter, softened
- 1/4 tsp salt
- 1/2 cup powdered sugar
- 2 tbsp light brown sugar
- 8 oz chocolate candy coating or chocolate chips

## How to make it

1. In a bowl, mix together peanut butter, butter, salt, powdered sugar, and brown sugar until fully incorporated to form a thick filling.
2. Scoop and roll the peanut butter filling into small balls (approx. 1 tbsp each) then sandwich each between two ROLD GOLD® pretzels. Transfer onto a parchment lined baking sheet and freeze until set, approximately 30 mins.
3. Melt the candy coating or chocolate in a double boiler or in the microwave, heating for 15 second increments and stirring occasionally until melted.
4. Dip the pretzel bites halfway in chocolate and place back onto the baking sheet. Refrigerate until the coating is set, then place on a plate and enjoy!



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
50 min	0 min	50 min	12

## Made with



**ROLD GOLD® Tiny Twists**