

ROLD GOLD® Cinnamon Roll Pretzels

Ingredients

- 1 bag (16 oz) Rold Gold® Original Tiny Twists Pretzels
- 1/2 cup butter, melted
- 1 tbsp ground cinnamon, divided
- 1/2 cup packed brown sugar
- 1/4 cup granulated sugar
- 1 tsp vanilla extract
- 8 oz white chocolate chips, melted

How to make it

1. Preheat oven to 350°F. In a large bowl, stir together melted butter, 2 ½ tsp ground cinnamon, brown sugar, granulated sugar and vanilla; add ROLD GOLD® Original Tiny Twist Pretzels, tossing until well coated.
2. Arrange in single layer on 2 large parchment paper-lined baking sheets. Bake for 10 to 15 minutes or until sugars start to caramelize. Let cool completely.
3. Stir remaining cinnamon into melted white chocolate. Using a fork, drizzle melted chocolate mixture over pretzels to resemble iced cinnamon buns. Let cool on rack.



PREP
TIME
10 min



COOK
TIME
10 min



TOTAL
TIME
20 min



SERVINGS
16

Made with



Rold Gold® Original Tiny Twists Pretzels