

Amanda's Chocolate Covered Pretzels

Yields approximately 30 – depending on how generous you are with the chocolate. ☺

Ingredients:

- 1-2 bags pretzel rods
- 1 bag semi-sweet chocolate chips
- Your favorite sprinkles!

Directions:

Lay out wax paper or tin foil on counter. Melt chocolate chips over medium heat until smooth and creamy. Remove from heat and start dipping! It helps to use a butter knife and spread the chocolate over most of the pretzel rod. Lay the chocolate covered pretzel on the wax paper or tin foil and dust with your favorite sprinkles. Let chocolate harden at room temperature (around 4 hours) and serve!

