

Chocolate Covered Pretzels

Easy homemade chocolate covered pretzels recipe. Perfect sweet and salty snack ready in 75 minutes. Great for parties and gift-giving!

1h 15min

PREP

5 min

COOK

1h 20min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Ingredients

- 2 pack chocolate chips
- 1 tsp sea salt

Instructions

1 Prepare workspace

Line a large baking sheet with parchment paper and set aside.

2 Melt the chocolate

Place 2 packs of chocolate chips in a microwave-safe bowl. Microwave on medium power for 30 seconds, then stir. Continue microwaving in 15-20 second intervals, stirring after each, until chocolate is completely smooth and glossy, about 1-2 minutes total.

3 Add coconut oil

Stir 1 teaspoon of coconut oil into the melted chocolate until fully incorporated and the mixture is smooth and glossy.

4 Dip the pretzels

Using a fork or tongs, dip each pretzel into the melted chocolate, turning to coat completely. Lift and tap gently against the bowl's edge to remove excess chocolate.

5 Add toppings

Place each coated pretzel on the parchment-lined baking sheet immediately while chocolate is still wet. Sprinkle with desired toppings like sea salt, chopped nuts, or sprinkles before the chocolate sets.

6 **Set the chocolate**

Refrigerate the pretzels for 30 minutes, or until chocolate is completely firm to the touch and no longer glossy.

7 Remove from refrigerator and serve immediately, or store in an airtight container at room temperature for up to 1 week.

Tips

Use a double boiler or microwave in 30-second intervals to melt chocolate smoothly and prevent burning or seizing.

Ensure all utensils and bowls are completely dry before melting chocolate, as even small amounts of water can cause chocolate to seize.

Work quickly when dipping pretzels, as chocolate begins to thicken as it cools, making coating more difficult.

Tap excess chocolate off pretzels against the bowl edge before adding toppings to ensure even coating without waste.

Allow chocolate to set completely in the refrigerator for at least 1 hour before storing to prevent smudging or sticking.

Use parchment paper rather than wax paper for easier removal and better results when chocolate sets.

Store finished pretzels in cool, dry conditions to maintain chocolate quality and pretzel crispness.

Make different batches with various chocolate types and toppings for beautiful variety platters perfect for entertaining.