Pumpkin Pretzels

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5 from 3 votes

Prep Time	Total Time
45 mins	45 mins



Sweet and salty Halloween treats. Each pumpkin pretzel is made up of 6 pretzel dipping sticks that have been coated in orange colored white chocolate or candy melts and are decorated with a pretzel stem, green candy leaves, and black candy jack-o-lantern faces.

Course: Dessert
Cuisine: American
Keyword: chocolate pretzel pumpkins, pumpkin pretzels
Servings: 10
Author: Beth

Ingredients

- 12 ounces Orange Candy Melts, melted
- 65 Pretzel Dipping Sticks
- 2 ounces Green Candy Melts, melted
- 4 ounces Black Candy Melts, melted

Instructions

1. Dip one pretzel into the orange candy melts and coat it completely.
2. Remove from the candy using a dipping fork and allow excess to drip off.
3. Set pretzel on a parchment paper lined baking sheet.
4. Dip a second pretzel and set it right next to the first pretzel.
5. Repeat until you have a row of six candy coated pretzels lined up forming a rectangle pumpkin.
6. Freeze for about 3 minutes, just until the candy coating hardens.
7. Repeat creating a total of 10 pretzel pumpkins. You should have 5 extra pretzels.
8. Break about 1/2 inch off each end of the remaining pretzels.
9. Attach one small pretzel piece to each of the pumpkins to create the stem.
10. Pour the melted green candy melts into a squeeze bottle or zip top bag.
11. Pipe on some green leaves and a vine going down one side of each pumpkin.
12. Pour the black candy melts into another bottle or bag.
13. Pipe two triangle eyes, one triangle nose, and one toothy grin onto each pretzel pumpkin to make them look like jack-o-lanterns.
14. Chill for about one minute just until the decorations harden.

Recipe Notes

Do not chill for too long or the candy coating on your pretzels may crack.
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If you prefer to dip your pretzels in pure white chocolate, you will need to melt and temper the chocolate then color it using an oil based orange candy coloring.
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Allow the white chocolate dipped pretzels to chill in the refrigerator, not the freezer, for about 5 minutes just until the chocolate hardens.