

Amateur Chef Sandy Burkhard

Spring Flower Pretzel Bites

These Spring Flower Pretzel Bites are the perfect way to welcome Spring into your home. They are also the perfect easy Easter dessert to make with your grandkids! This sweet and salty dessert will be your new favorite when you need a little sprint in your day!



Ingredients:

Butter Snap Pretzels or Snack Factory Pretzel Crisps Original

White Candy Melts

Pastel M&Ms

Instructions:

- Preheat oven to 225 degrees.
- Line a back sheet with parchment paper or a silicon baking liner.
- Place the butter snap pretzels in rows on the baking sheet.
- Put on candy melt on top of each pretzel.
- Warm in oven for 2-3 minutes – you don't want them melted, just softened (you could also put on paper plate and warm them in the microwave for about 60 seconds – don't overcook).
- Quickly place one M&M in the center and surround by 6 "petals." Gently press them down to secure them in the candy.
- Let cool and serve. You can speed up cooling time by placing them in the refrigerator for a few minutes.
- Store in an airtight container.