

## Chocolate Dipped Espresso Pretzels

### **Ingredients:**

1 bag (16 ounces) gluten free salted pretzels

1 stick (1/2 cup) butter, melted

1 Tablespoon vanilla extract

1/3 cup brown sugar

2-3 Tablespoons instant espresso powder

1 pinch of cinnamon

12 ounces dark chocolate, melted

Flaky sea salt for finishing

### **Method:**

Preheat oven to 325 degrees F. Line 2 rimmed baking sheets with parchment paper.

In a large bowl, combine the melted butter and vanilla. Add all pretzels and toss to evenly coat.

In a small bowl, combine the brown sugar, espresso powder, and cinnamon.

Sprinkle half of the sugar mixture over the pretzels and toss to evenly coat.

Arrange the pretzels evenly over the prepared baking sheets. Some overlapping is okay.

Sprinkle the remaining sugar mixture over the pretzels.

Bake each sheet for 8 – 10 minutes, until the pretzels are lightly caramelized. Watch closely, as the sugar can burn.

Remove from oven and let cool. Slip the parchment with the cooled pretzels onto the counter. Put fresh parchment paper on the baking sheets.

Melt the chocolate in a shallow bowl at 50% power in microwave for 1-minute intervals, stirring after each interval, until completely melted.

Dip each pretzel into the chocolate (not a complete dip, half covered is perfect) and arrange onto the prepared baking sheet so the sides are not touching. Lightly sprinkle the wet chocolate covered pretzels with flaky sea salt.

Freeze for 10 minutes, until set. Store in an air-tight container.