

# Chefsville - Kids™

## Recipe Page: White Chocolate Pretzels



6-8 ounces best quality chocolate  
(Dark, milk or white chocolate)

I prefer using melting chocolates.

1 bag of Stick Pretzels (any thickness) and/or  
regular shaped pretzels



There are generally three different chocolates available (dark, milk and white chocolate) in Chocolate button forms. These are round disks of chocolate about 1 inch round. These have palm oil and are a wonderful choice for melting and dipping using chocolates. If you can't find chocolate buttons, then use brick chocolate. 'Brick' chocolate comes available in whole or part broken brick form. They are square or rectangular blocks of chocolate from the manufacturer. There is also the chocolates which are in a box such as "Bakers" brand. Lastly there are melting chocolates that come in a bag.

1. Place the chocolates into a small 1 cup or smaller bowl. Have a small wooden spoon, small whisk or small spatula ready.
2. Have an adult or teen with permission – melt chocolates using microwave oven in 30 second bursts for 1 to 2 minutes. Set microwave for 30 seconds, then stir, then repeat until chocolates are slightly warmer than your lower lip.
3. Prepare a place to put the pretzels once dipped so that they can go into the freezer.  
Chef's trick: I use a sheet pan lined with either a silicon mat, wax or parchment paper.
4. Dip a pretzel, one at a time, ½ way or ¾ way into the chocolate, then place on the sheet pan.
5. When done place the sheet pan into the refrigerator for an hour or freezer for 15 minutes. The chocolate will setup and thicken.

Prep time: 10 minutes  
Assemble time: 20 minutes

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**1<sup>st</sup> Class Kids**, an educational charity, delivering fun and exciting food literacy classes, public discussion groups, forums, lectures and workshops to kids at schools, camps, libraries, clubs, youth activities and parenting groups.

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