Pretzel Bark

Description

This stuff is like crack. Sweet, Salty, Crunchy, and Chewy… the best of all worlds!

Summary

Yield: 1
Prep Time: 20 minutes
Category: Candy
Cuisine: American

Ingredients

- 1 bag snack factory pretzel crisps
- 1 cup unsalted butter - 2 sticks
- 1 cup brown sugar
- 1/2 tsp vanilla
- 12 oz dark chocolate chips

Instructions

Preheat oven to 400°F. Line a jelly roll pan (or lipped baking sheet) with foil and spray with non-stick cooking spray. Place Pretzel Crisps® in the bottom of the prepared pan in an even layer with edges overlapping.

In a medium non-stick skillet (& stirring constantly), melt the butter and brown sugar over medium high heat until melted and bubbling, about 5-10 minutes. Remove from heat and stir in vanilla extract until well combined. Pour mixture evenly over Pretzel Crisps®. Spread gently with a spatula. Bake for 5 minutes at 400°F.

Remove from oven and immediately sprinkle with chocolate chips. Allow to sit for 5 minutes to allow chocolate chips to melt. Using a spatula, evenly spread across toffee. Allow to cool completely (may place in refrigerator to speed up the process). Once cooled, gently break bark apart into pieces and serve.