# Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love




# Salted Caramel PRETZEL CLUSTERS

*Pretzels, caramel and chocolate with flaky salt.*



Prep Time: 10 minutes | Cook Time: 5 minutes | Chill Time: 30 minutes | Servings: 24 clusters

## Ingredients

- 3 cups mini pretzels (twists or snaps)
- 1 cup soft caramels (about 30), unwrapped
- 2 Tbsp heavy cream (or milk)
- 2 cups semi-sweet chocolate chips
- 1 tsp coconut oil (or shortening)
- Flaky sea salt (for topping)



## Step-by-Step



1 **Prep:** Line a baking sheet with parchment paper and spread pretzels in an even layer.



2 **Make the Caramel:** In a small saucepan, melt caramels with heavy cream over low heat, stirring until smooth.



3 **Add Caramel:** Drizzle the warm caramel over the pretzels as evenly as possible.



4 **Melt the Chocolate:** In a microwave-safe bowl, melt chocolate chips with coconut oil in 30-second intervals, stirring until smooth.



5 **Add Chocolate:** Drizzle melted chocolate over the caramel and pretzels.



6 **Finish:** Sprinkle with flaky salt and chill for 30 minutes, until set. Break into clusters and enjoy!

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