

# Chocolate Pretzels



## *caramel sauce*

1 cup sugar  
6 TBS butter  
1/2 cup heavy whipping cream

## *pretzels*

3/4 cup sugar  
1 1/2 sticks butter, softened  
1/4 cup brandy  
1 tsp vanilla  
4 1/4 cups bread flour  
8oz unsweetened chocolate  
fleur de sel for finishing

## *caramel sauce*

In heavy bottomed 2-3 quart sauce pan, heat sugar on medium-high heat. Whisk vigorously until completely melted and dark amber in color. Immediately add butter, whisking quickly until melted. Remove from heat, add cream, and whisk until smooth. Set aside to cool.

## *pretzels*

Preheat oven to 375°. In electric mixer fitted with paddle, combine sugar and butter. Add brandy and vanilla. Slowly add flour, and mix until a smooth dough forms. Divide dough into 4 pieces, then divide each piece into 6 ropes about 8" long (24 ropes total). Twist each rope into a pretzel shape, and place on baking sheets lined with parchment paper. Bake 8 minutes, or until light brown. Cool completely.

Break chocolate into pieces, and melt in microwave in 30 second intervals, reducing to 15 second intervals as chocolate begins to melt. Dip each pretzel into chocolate, carefully removing with a fork, and place onto a piece of parchment paper. After all pretzels are dipped, carefully move each pretzel to a new piece of parchment placed onto a small baking sheet or other flat surface. Place pretzels in refrigerator until chocolate hardens. Drizzle with caramel sauce, and sprinkle with fleur de sel. Store in airtight container.

recipe courtesy of Sealed with a Kiss  
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