

Salt and Serenity

Caramel Chocolate Dipped Pretzel Rods

The recipe for the caramel comes from MRSFIELDS.COM It makes about dipped 40 pretzel rods.

You will need a heavy 3 quart saucepan and a candy thermometer to make the caramel. Use the best quality chocolate you can find. It really makes a difference to the final product. I use Callebaut chocolate.

1 cup unsalted butter, cut into ½ inch cubes
1 cup light brown sugar
1 cup golden corn syrup
14 oz. can sweetened condensed milk
dash of salt

2 10 ounce bags of pretzel rods (I used Snyders brand)
1 pound bittersweet chocolate, chopped fine
½ pound bittersweet chocolate
4 ounces white chocolate, chopped fine
4 ounces milk chocolate, chopped fine
2 bags Skor bits

1. Test the accuracy of your candy thermometer: Fill 3-quart saucepan almost to the top with cold water. Clip candy thermometer to the side of the pan, making sure the bottom of thermometer does not touch the bottom of the pan. Bring water to a boil. Boiling water is 212°F. Make a note of any difference in temperature on your thermometer and adjust the reading you will need for making caramel. For example, when the water boiled, my thermometer read 202°F, so I knew that it was off by 10°. That meant that I had to take my caramel off the stove when it reached 235°F, instead of 245°F.
2. Line 2 cookie sheets with parchment paper and lay pretzels out evenly, about two inches apart.
3. Dry out saucepan and add butter cubes. Melt over low heat. Add brown sugar and stir slowly with a wooden spoon until butter and sugar are well combined. Use a wet pastry brush to wash any sugar crystals that may be clinging to the side of the pan.
4. Add corn syrup, sweetened condensed milk and salt. Turn heat up to medium and continue stirring. After a few minutes, clip candy thermometer onto the side of the pan and turn up the heat to medium high. Continue stirring until the mixture reaches a rolling boil.

5. Turn down the heat to medium and stir frequently until caramel reaches 245°F. It might take about 30 minutes to reach this temperature, but do not walk away from the stove, as the temperature does not rise at an even pace.
6. Place pot of caramel on a heatproof surface, next to the tray of pretzels. Working over the pot of caramel, use a tablespoon and spoon caramel onto the pretzel, turning it to coat all sides. Leave about 2 inches uncoated so you will have a handle. Gently shake pretzel so that any excess caramel drips off. Lay pretzel on parchment lined baking sheet. Continue dipping pretzels in caramel. When done, put baking sheets in fridge for about 15 minutes.
7. While the caramel on the pretzels is setting, melt bittersweet chocolate: In a large glass measuring cup (4 cup size) add 1 pound of bittersweet chocolate. Microwave on medium power for 2 minutes. Stir and go for another 2 minutes on medium. Add the last half-pound of the chocolate and continue stirring until it is all melted.
8. Pour Skor bits into a small bowl and place beside melted chocolate.
9. Remove pretzels from fridge. You will notice that the caramel has pooled on either side of the pretzel. Use your fingers to mold the caramel around the pretzel so that you have a round shape.
10. Working over the container of chocolate, use a tablespoon and spoon chocolate onto the pretzel, turning it to coat the caramel. Gently shake pretzel so that any excess chocolate drips off. Lay pretzel on parchment lined baking sheet. Sprinkle with Skor bits. When all are dipped, refrigerate tray for about 30 minutes.
11. Melt white chocolate: In a small glass measuring cup (2 cup size) add the white chocolate. Microwave on medium power for 1 minute. Stir and go for another 30 seconds on medium. Stir until completely melted. If necessary microwave for an additional 15 seconds. Repeat with milk chocolate.
12. Remove pretzels from fridge. Transfer white chocolate to a small disposable piping bag. Snip off end so you have a small hole. Pipe white chocolate decoratively over the pretzels. Repeat with milk chocolate.
13. Store in airtight container in fridge for up to a week.