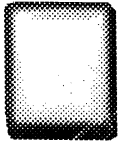
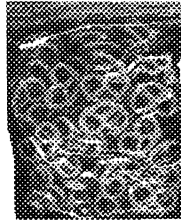


Pretzel Hearts

You Need:



1 block
white chocolate



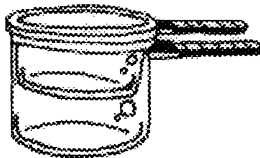
1 baggie
of pretzels



red or green
candy sprinkles



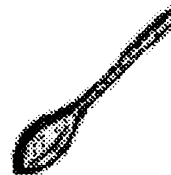
water



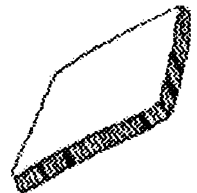
double boiler



fork



wooden spoon



cutting board



wax paper

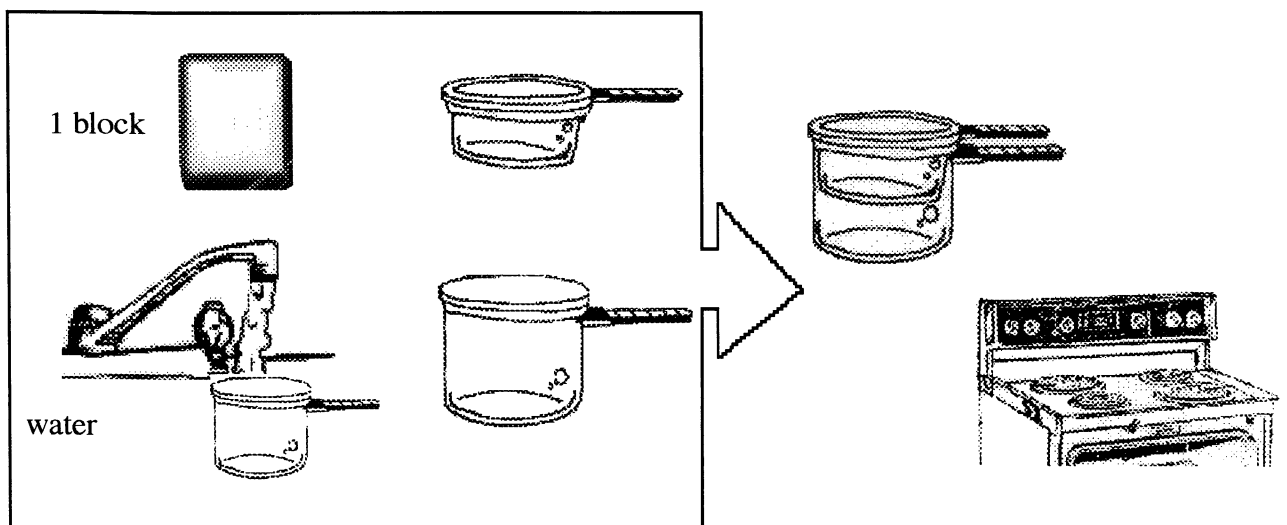


cookie sheet



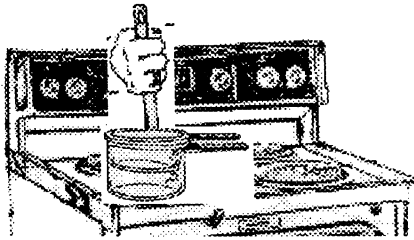
stove

1.

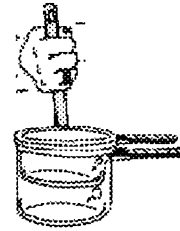


Put white chocolate in TOP pan. Fill bottom pan of double boiler with water, so it does NOT touch top pan. Put top and bottom pans together. Put on stove.

2.



MEDIUM

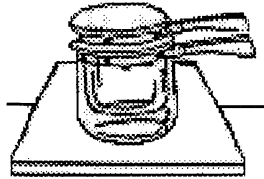


OFF



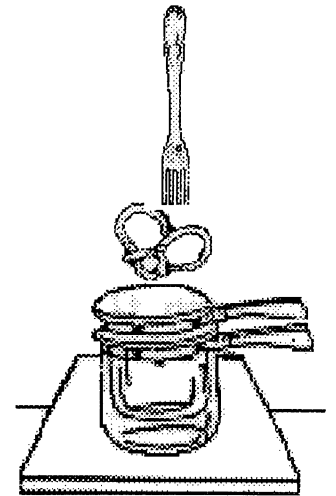
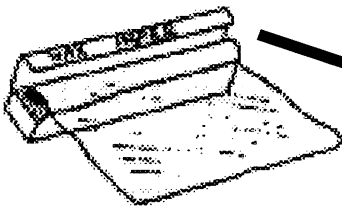
Turn heat to MEDIUM. Stir with wooden spoon until smooth and melted. Turn stove OFF.

3.



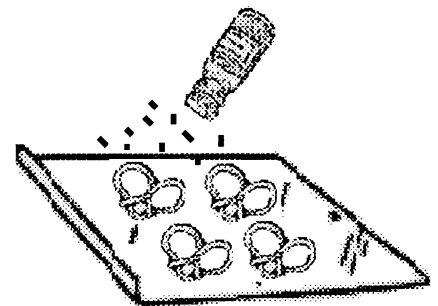
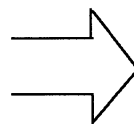
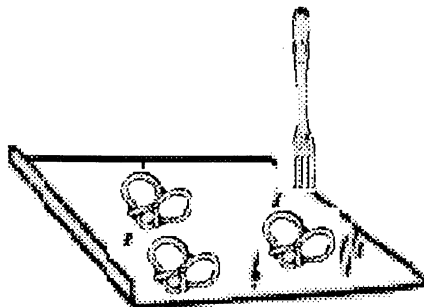
Put double boiler on top of cutting board on table.

4.



Spread wax paper on cookie sheet. Using fork dip pretzels into candy mixture to cover both sides. Mixture will be very HOT so be careful.

5.



Place dipped pretzel on wax paper. Sprinkle with red or green colored sprinkles. Let cool.

PRETZEL HEARTS

You Need:

1 block white chocolate
1 baggie pretzels
red or green candy sprinkles
water
double boiler
fork
wooden spoon
cutting board
wax paper
cookie sheet
stove

1. Put white chocolate in TOP pan. Fill bottom pan of double boiler with water so it does NOT touch top pan. Put top and bottom pans together. Put on stove.
2. Turn heat to MEDIUM. Stir with wooden spoon until smooth and melted. Turn stove OFF.
3. Put double boiler on top of cutting board on table.
4. Spread wax paper on cookie sheet. Using fork, dip pretzels into candy mixture to cover both sides. Mixture will be very HOT so be careful.
5. Place dipped pretzel on wax paper. Sprinkle with red or green colored sprinkles. Let cool.