

## VEGAN TURTLE DIPPED PRETZELS

### Ingredients:

- Snack Factory Gluten free pretzels
- 2 bags Cocomel Vegan caramel
- 1/2 cup Enjoy Life Vegan chocolate chips
- 1 cup chopped pecans



### Instructions:

- MELT VEGAN CARAMEL, EITHER IN THE MICROWAVE OR IN A DOUBLE BOILER OVER THE STOVE.
- ONE PRETZEL AT A TIME, DIP THEM IN THE CARAMEL, EVENLY COATING THE FRONT AND BACK OF EACH ONE.
- IMMEDIATELY AFTER DIPPING, PRESS EACH SIDE OF THE CARAMEL COVERED PRETZELS INTO THE PECANS AND THEN LAY THEM ON WAX PAPER TO COOL AND HARDEN.
- WHILE CARAMEL IS HARDENING, MELT VEGAN CHOCOLATE CHIPS, EITHER IN THE MICROWAVE OR IN A DOUBLE BOILER ON THE STOVE.
- DRIZZLE THE CHOCOLATE OVER THE CARAMEL/PECAN END OF THE PRETZELS AND PUT IN THE FRIDGE TO HARDEN.
- ONCE CHOCOLATE IS HARDENED, THEY ARE READY TO ENJOY!