

Chocolate Butterflies



Ingredients and Tools:

Parchment paper

Small Pretzel twists

Chocolate bark and/or White Bark (or melting candy/Wilton candy melts[®])

(You can use chocolate chips of choice but they will take longer to set up)

Colored Sugar crystals

Sandwich size Zip-top bags (for drizzling chocolate)

Directions

1. Chill a bar pan (or the Chillzanne Rectangle Server insert) in the freezer.
2. Melt some chocolate. (Microwave in a glass bowl at 20 second intervals, Stirring at each interval.)
3. Remove pan from freezer and top with a piece of parchment.
4. Spoon a dollop of chocolate on the parchment and place 2 mini twist pretzels in the chocolate (single loop down), forming a butterfly.
5. The pretzels should form a V coming up from the pan (it's a 3 -dimensional butterfly).
6. The cold will set the chocolate.

Optional: drizzle with white or colored candy coating. Works great for kids to put melted chocolate into zip top bags and cut off a small corner. They can then “squish” out the chocolate.