



Pretzel Butterflies

To create butterflies, place **Rectangle Stone** in freezer 1 hour or until frozen. Place 4 oz (125 g) almond bark or confectionery coating candy melts into **Prep Bowl**; microwave on HIGH 1½-2 minutes, stirring after each 20-second interval, until melted and smooth. Remove baking stone from freezer; line with **Parchment Paper**. Dip rounded bottoms of two miniature pretzels into coating; shake off excess. Place coated ends of pretzels onto frozen baking stone, forming a v-shape. Hold in place 3-5 seconds or until coating hardens and pretzels remain in butterfly shape. Repeat with additional pretzels and remaining coating. Return baking stone to freezer as needed to re-freeze. Makes about 24 butterflies.

To decorate butterflies, drizzle with or dip into additional melted almond bark or confectionery coating candy melts:

To drizzle coating over butterflies, place resealable plastic bag into **Measure-All® Cup**. Pour melted coating into bag; secure with **Twixit! Clip**. Trim corner of bag to allow coating to flow through; drizzle over butterfly wings. Immediately sprinkle with colored sugar or sprinkles. Allow coating to harden.

To dip butterflies, dip tops of formed butterflies into melted coating. Gently shake off excess and dip into Prep Bowl filled with colored sugar or sprinkles. Allow coating to harden.



Cook's Tips: Any color almond bark or confectionery coating candy melts can be used to create butterflies.

Unlike regular chocolate or chocolate morsels, almond bark and confectionery coating candy melts are made using other fats in place of cocoa butter. This helps the coating melt easily, eliminates the need for tempering and prevents blooming.

Store butterflies at room temperature in an airtight container up to one week. Do not refrigerate or freeze butterflies or pretzels will lose crispness.

These colorful butterflies are perfect for spring-themed parties or children's birthday parties. They can be used for decorating cakes and cupcakes, topping ice cream, creating place cards or decorating dessert plates or cookie and truffle platters.


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