

# Pretzel Christmas Crack



*This Pretzel Christmas Crack is a gluten free version of the classic sweet and salty holiday treat! Layers of crunchy gluten free pretzels, homemade caramel, chocolate and sprinkles are frozen into a completely irresistible dessert the entire family will love!*

<b>Course</b>	Dessert
<b>Cuisine</b>	American
<b>Diet</b>	Gluten Free
<b>Prep Time</b>	10 minutes
<b>Cook Time</b>	7 minutes
<b>Chilling time</b>	2 hours
<b>Total Time</b>	2 hours 17 minutes
<b>SERVINGS</b>	16 servings
<b>Calories</b>	313kcal
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## Equipment

- 12 x 18 baking sheet
- sauce pan
- whisk

## Ingredients

- 8 oz. bag gluten free mini pretzels *I used Snyder's brand. If you don't need to be gluten free, any mini pretzels will work!*
- 1 cup butter *Salted or unsalted - doesn't matter! Use vegan butter for dairy free. Some favorite brands are Miyokos or Kite Hill.*
- 1 cup coconut sugar
- 1 tsp vanilla extract
- 2 cups dark chocolate chips
- Christmas sprinkles *optional but a fun topping. See notes for other topping ideas!*

## Instructions

1. Preheat oven to 400. Line a 12 x 18 inch inch baking sheet with parchment paper. Pour the pretzels out onto the baking sheet and spread out into an even layer with your hands. They don't need to be perfect and some will be overlapping!

2. Combine the butter and coconut sugar in a medium sauce pan over medium high heat. Whisk as it melts. Once boiling and bubbling, reduce the heat to medium low. Continue whisking vigorously as it bubbles for 3-4 minutes. It should be a rich amber caramel color and smooth by the end. Turn off the heat and add the vanilla. Whisk to combine.
  3. Pour the caramel over the pretzels to cover as many as you can. Use a spatula to spread it out. It's ok if it doesn't cover all of them. It will spread as it bubbles in the oven.
  4. Transfer the pan to the oven and bake for 5 minutes, or until the caramel is bubbling. Sprinkle the chocolate chips over the bubbling caramel to cover as much of the surface as possible. Put the pan back into the oven for 2-3 minutes until the chocolate is melted. Use a spatula to spread it out as much as possible. Sprinkle the sprinkles all over the top.
  5. Place the pan into the freezer for 2-3 hours up to overnight. Once hardened, Use a knife to cut up the pretzel crack into 3-inch pieces. Enjoy right away! Store in the fridge so they don't melt in between servings.
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## Notes

**How to store Pretzel Christmas Crack:** Store in an airtight container in the refrigerator for best results. You can also store in the freezer, but make sure to pull out about 15 minutes before you plan to enjoy them. It will be easier to bite into!

**Dairy Free:** Use vegan butter and dairy free chocolate chips to make this recipe dairy free.

**Gifting:** This Pretzel Christmas Crack makes an amazing gift. Just make sure not to leave it out of the fridge for too long, or it will get gooey and will melt!

## Nutrition

Calories: **313kcal** | Carbohydrates: **33g** | Protein: **2g** | Fat: **20g** | Saturated Fat: **14g** | Polyunsaturated Fat: **0.5g** | Monounsaturated Fat: **3g** | Trans Fat: **0.5g** | Cholesterol: **31mg** | Sodium: **357mg** | Potassium: **146mg** | Fiber: **1g** | Sugar: **14g** | Vitamin A: **357IU** | Vitamin C: **0.1mg** | Calcium: **72mg** | Iron: **0.3mg**