



Flower Pretzel Bites

Celebrate Spring with this 3-ingredient sweet and salty dessert.
Perfect for the kids, this fun & colourful recipe takes just minutes to make!

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12 servings



15 minutes

INGREDIENTS

- 24 White Molding Wafers
- 84 M&M Pastels (plain)
- 12 Pretzel Twists

DIRECTIONS

1. Preheat the oven to 350F and line a baking tray with parchment paper or a silicone baking liner.
2. Place pretzels in a single layer on the baking tray.
3. Top each pretzel with two molding wafers.
4. Place the baking tray in the oven and warm for 1-3 minutes - until candy melts have softened. *Observe closely and don't overheat
5. Remove from the oven and quickly decorate with one M&M in the center and 5-6 M&M's around it for the petals. *Gently press them down to secure them in the candy melt.
6. Let cool and serve. *You can place them in the refrigerator to speed up the cooling time! Store in an airtight container - enjoy!

NOTES

Sub molding wafers for candy melts! They're the same thing!

Sub pretzel twists with square pretzels!

To melt molding wafers in the microwave, please place pretzels in a single layer on a microwave-safe plate.

Top with two candy melts and warm on high (check every 20 seconds) until the candy melts soften.