



White Chocolate-Butterscotch Pretzels

READY IN



45 min.

SERVINGS



6

CALORIES



711 kcal

SIDE DISH

Ingredients

- ☐ 0.5 cup butterscotch chips
- ☐ 1 pound melting chocolate white
- ☐ 15 oz pretzels mini

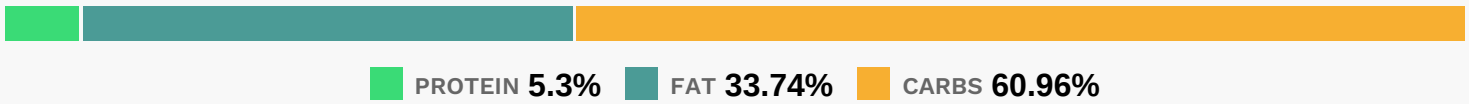
Equipment

- ☐ wax paper
- ☐ microwave

Directions

- ☐ Break up white chocolate into about 6 pieces and place in a microwave–safe dish. Microwave on high for 1 1/2 to 2 minutes, stirring every 30 seconds, until melted and smooth. Dip pretzels into the chocolate and lay on wax paper to dry.
- ☐ Melt butterscotch chips in the microwave repeating instructions for the chocolate. Spoon melted butterscotch into a plastic zipping bag; snip off a corner.
- ☐ Drizzle butterscotch over pretzels.
- ☐ Let pretzels set for a few hours, or overnight if packing into gift bags.

Nutrition Facts



Properties

Glycemic Index:20.93, Glycemic Load:62.98, Inflammation Score:-6, Nutrition Score:14.578260827324%

Nutrients (% of daily need)

Calories: 710.83kcal (35.54%), Fat: 28.4g (43.69%), Saturated Fat: 15.75g (98.43%), Carbohydrates: 115.45g (38.48%), Net Carbohydrates: 108.88g (39.59%), Sugar: 51.89g (57.65%), Cholesterol: 1.27mg (0.43%), Sodium: 946.32mg (41.14%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 49.9mg (16.63%), Protein: 10.04g (20.08%), Manganese: 1.03mg (51.74%), Folate: 130.55µg (32.64%), Iron: 5.33mg (29.63%), Copper: 0.54mg (27.23%), Magnesium: 105.98mg (26.49%), Fiber: 6.57g (26.27%), Vitamin B2: 0.42mg (24.65%), Vitamin B3: 4.24mg (21.21%), Vitamin B1: 0.32mg (21.15%), Phosphorus: 201.99mg (20.2%), Zinc: 1.88mg (12.56%), Potassium: 377.71mg (10.79%), Selenium: 5.32µg (7.6%), Vitamin K: 6.79µg (6.47%), Vitamin B6: 0.09mg (4.25%), Calcium: 37.85mg (3.78%), Vitamin E: 0.54mg (3.62%), Vitamin B5: 0.29mg (2.94%), Vitamin C: 1.49mg (1.8%)