

White Chocolate Covered Pretzels Filled With Biscoff









SIDE DISH

Ingredients

1 serving biscoff spread

1 serving ghirardelli chocolate wafers white your favorite

1 serving pretzels

Equipment

baking paper

Directions Cover a tray with parchment paper. Place however many pretzels you'd like to make on the parchment. Melt some white wafers and drizzle white chocolate in the loops, gently brushing the white chocolate so it comes up against the sides of the pretzel. You are making the bottoms at this point, so don't fill the loops completely with white chocolate. Set the chocolate by putting it in the refrigerator. When set, spoon little bits of Biscoff spread in the loops. Melt more white chocolate wafers and drizzle over pretzels, covering the filling and sides. Let set. At this point they still look kind of messy, so it's time for a drizzle. Put a little Biscoff in an empty decorator bag or heavy duty freezer bag. Snip off the tip (or corner) and squeeze lines of Biscoff over the pretzel. That's all there is to it! You can store these in the freezer, refrigerator or at room temperature.



PROTEIN 9.88% FAT 10.08% CARBS 80.04%

Properties

Glycemic Index:132.5, Glycemic Load:19.52, Inflammation Score:-2, Nutrition Score:3.6239130293707%

Nutrients (% of daily need)

Calories: 125.53kcal (6.28%), Fat: 1.42g (2.19%), Saturated Fat: 0.26g (1.62%), Carbohydrates: 25.38g (8.46%), Net Carbohydrates: 24.33g (8.85%), Sugar: 1.37g (1.52%), Cholesterol: 0.02mg (0.01%), Sodium: 377.8mg (16.43%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 3.13g (6.27%), Manganese: 0.29mg (14.34%), Folate: 54.77µg (13.69%), Vitamin B1: 0.13mg (8.62%), Vitamin B3: 1.61mg (8.05%), Iron: 1.41mg (7.86%), Vitamin B2: 0.1mg (6.02%), Fiber: 1.05g (4.22%), Phosphorus: 39.72mg (3.97%), Copper: 0.05mg (2.57%), Magnesium: 9.23mg (2.31%), Zinc: 0.32mg (2.15%), Potassium: 69mg (1.97%), Selenium: 1.38µg (1.97%), Vitamin B6: 0.02mg (1.14%), Vitamin B5: 0.11mg (1.05%)