



## Witches' Brooms



Dairy Free



Popular

READY IN



80 min.

SERVINGS



20

CALORIES



138 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- ☐ 0.5 cup brown sugar packed
- ☐ 0.5 cup butter softened
- ☐ 2 tablespoons water
- ☐ 1 teaspoon vanilla
- ☐ 1.5 cups flour all-purpose
- ☐ 0.1 teaspoon salt
- ☐ 10 pretzel rods
- ☐ 2 teaspoons shortening

- ☐ 0.7 cup semi chocolate chips
- ☐ 1 serving butterscotch chips melted

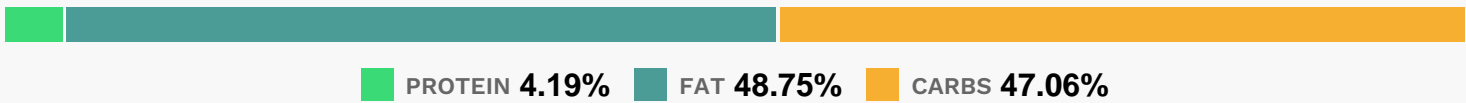
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack

## Directions

- ☐ Heat oven to 350°F.
- ☐ Mix brown sugar, butter, water and vanilla in medium bowl. Stir in flour and salt. Shape dough into twenty 1 1/4-inch balls.
- ☐ Place pretzel rod halves on ungreased cookie sheet. Press ball of dough onto cut end of each pretzel rod. Press dough with fork to resemble "bristles" of broom.
- ☐ Bake about 12 minutes or until set but not brown.
- ☐ Remove from cookie sheet. Cool completely on wire rack, about 30 minutes.
- ☐ Cover cookie sheet with waxed paper.
- ☐ Place brooms on waxed paper.
- ☐ Heat shortening and chocolate chips over low heat, stirring occasionally, until melted and smooth; remove from heat. Spoon melted chocolate over brooms, leaving about 1 inch at top of pretzel handle and bottom halves of cookie bristles uncovered.
- ☐ Drizzle with melted butterscotch chips.
- ☐ Let stand until chocolate is set.

## Nutrition Facts



## Properties

Glycemic Index:7.9, Glycemic Load:5.5, Inflammation Score:-2, Nutrition Score:2.6095651996362%

Nutrients (% of daily need)

Calories: 137.62kcal (6.88%), Fat: 7.47g (11.49%), Saturated Fat: 2.41g (15.06%), Carbohydrates: 16.22g (5.41%), Net Carbohydrates: 15.47g (5.62%), Sugar: 7.64g (8.49%), Cholesterol: 0.36mg (0.12%), Sodium: 76.89mg (3.34%), Alcohol: 0.07g (100%), Alcohol %: 0.3% (100%), Caffeine: 5.16mg (1.72%), Protein: 1.44g (2.89%), Manganese: 0.15mg (7.61%), Selenium: 3.77µg (5.39%), Vitamin B1: 0.08mg (5.22%), Iron: 0.88mg (4.87%), Copper: 0.09mg (4.61%), Folate: 18.17µg (4.54%), Vitamin A: 206.04IU (4.12%), Magnesium: 13.47mg (3.37%), Vitamin B3: 0.64mg (3.19%), Vitamin B2: 0.05mg (3.13%), Fiber: 0.75g (3%), Phosphorus: 27.9mg (2.79%), Vitamin E: 0.25mg (1.66%), Potassium: 55.17mg (1.58%), Zinc: 0.23mg (1.55%), Calcium: 11.61mg (1.16%)