

Chocolate-Dipped Skeletons and Owls



INGREDIENTS

8 ounces white chocolate, for dipping
1/2 teaspoon canola, coconut, or vegetable oil
12 large hard sourdough pretzels
White royal icing for attaching elements (optional)

Candy for decoration (oreos, chocolate chips, oreos, black licorice, and other candies for decorating owls; white peanut butter cups, sprinkles, and mini marshmallows for skeletons)

INSTRUCTIONS

Combine chocolate and oil in a medium heatproof bowl and set over a pot of simmering water. Stir until mixture is evenly melted and smooth, about 5 minutes. Set aside to slightly cool and thicken, about 3 minutes. (Alternatively, melt mixture in microwave at 30 second intervals, stirring constantly, until smooth.)

Meanwhile, line a baking sheet with aluminum foil, parchment paper, or a silicone baking mat.

Dip pretzel in chocolate to coat then pick up with the help of two forks and let excess drip off. Decorate to create an owl, skeleton, or any other Halloween creature that comes to mind, using the white icing to help attach elements, as desired. Refrigerate to harden (Pretzels can be made and stored in airtight container in the freezer up to 1 day in advance.)