

No-Bake Cinnamon-Pecan Pretzels

Recipe By *Michal Frischman*



Cooking and Prep:  10
m

Serves:  8

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Purim, Shavuot

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

These pretzels are seriously addictive! I love them straight from the freezer, but if you're like me, they may not last long enough to get there. I highly recommend using milchig white chocolate for this (I'm vocally anti parve white chocolate), so if you want to make this parve, I would suggest going semisweet dark chocolate instead.

Ingredients (7)

Main ingredients

- 16 ounces (450 grams) mini pretzels
- 8 ounces (225 grams) halved pecans
- 1/4 cup white sugar
- 1/4 cup brown sugar
- 1 tablespoon **Gefen Cinnamon**

3 tablespoons Gefen Canola Oil

12 ounces (340 grams) white chocolate, melted

Start Cooking

Prepare the Pretzels

1. In a large microwave-safe bowl, combine pretzels, pecans, sugars, cinnamon, and oil. Microwave on high for three minutes.
2. Spread onto a Gefen Easy Baking Paper-lined baking sheet and liberally drizzle with chocolate.
3. Let harden in the freezer for five minutes and then transfer to gallon-sized freezer bags for storage.

Credits

Photography: Hudi Greenberger

Styling: Janine Kalesis