

## Milk Chocolate Pretzel Clusters: A Sweet and Salty No-Bake Treat

These Milk Chocolate Pretzel Clusters stand out for several reasons:



**TIME**  
**10 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 2 cups milk chocolate chips
- 2 cups mini pretzels
- 1 cup chopped nuts (optional)
- Sea salt for sprinkling (optional)

### DIRECTIONS

1. Begin by melting the milk chocolate chips. You can do this in a microwave-safe bowl, heating in 30-second intervals, stirring in between until smooth.
2. Once melted, add the mini pretzels to the chocolate, stirring gently to coat each pretzel evenly.
3. If you're using nuts, fold them into the mixture at this point.
4. Using a spoon, drop clusters of the chocolate-covered pretzel mixture onto a parchment-lined baking sheet.
5. Sprinkle a pinch of sea salt on top of each cluster for that extra flavor kick.
6. Refrigerate the clusters for about 30 minutes or until the chocolate has set.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/milk-chocolate-pretzel-clusters-a-sweet-and-salty-no-bake-treat/>