

Candied Bacon & Chocolate Pretzel Bark Sandwiches You'll Dream About

If you're a fan of sweet-and-salty snacks, brace yourself-these



OVEN
375°F

TIME
20 min

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INGREDIENTS

- 1 lb thick-cut bacon
- 1/2 cup brown sugar
- 1/4 cup maple syrup
- 1 cup chopped pretzels
- 12 oz semi-sweet chocolate chips
- 1/4 cup chopped nuts (optional)

DIRECTIONS

1. Preheat oven to 375°F and line a baking sheet with foil.
2. In a bowl, mix brown sugar and maple syrup until blended.
3. Lay bacon strips on baking sheet and brush generously with the sugar mixture.
4. Bake for 15-20 minutes, until bacon is crispy and caramelized. Let cool and harden.
5. Melt chocolate chips in a double boiler or microwave until smooth and glossy.
6. Stir in chopped pretzels and optional nuts.
7. Pour half of the chocolate mixture onto a parchment-lined sheet and spread evenly.
8. Break candied bacon into pieces and sprinkle evenly over the chocolate layer.
9. Top with the remaining chocolate mixture, spreading gently to cover the bacon.
10. Refrigerate for 1 hour, or until fully set.
11. Once hardened, cut into sandwich-style squares or bars.
12. Enjoy cold or room temperature-these store beautifully!

SWAPS & NOTES

Chocolate : Dark or milk chocolate works too-use your favorite!

Nuts : Pecans or almonds add great texture, but leave them out for nut-free versions.

Pretzels : Mini twists or rods both work-just chop them into bite-sized pieces.

Bacon : Make sure it's thick-cut so it holds up during baking and layering.

TIPS FOR SUCCESS

Use a serrated knife to cut the bark cleanly once set.

Let the bacon cool completely before layering to keep the bark crisp.

Don't overbake the bacon -you want it crisp but not burnt.

Line everything with parchment to prevent sticking and ease cleanup.

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

Original recipe: <https://chefmaniac.com/candied-bacon-chocolate-pretzel-bark-sandwiches-youll-dream-about/>