

Butter Toffee Pretzels: Sweet, Crunchy, and Addictively Delicious

For a snack that's sweet, salty, and delightfully crunchy, these



OVEN
200°F

TIME
3 min

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INGREDIENTS

- 1 (16 oz) bag pretzel snaps (square-shaped pretzels)
- 2/3 cup butter (unsalted)
- 1 ... cup brown sugar
- 1/3 cup corn syrup
- 1 teaspoon vanilla extract
- ‰ teaspoon baking soda
- 1 (8 oz) bag Heath bits
- ... cup roasted peanuts, finely chopped (optional but recommended)

Instructions:

Prep Your Workspace: Preheat your oven to 200°F (93°C).

Line a large baking sheet with parchment paper for easy cleanup.

Make the Toffee Sauce: In a small saucepan, combine butter, brown sugar, and corn syrup.

Cook over medium heat, stirring occasionally, until the mixture begins to boil.

Let it boil for 2-3 minutes without stirring to caramelize the sugar. Remove from heat.

Add Baking Soda and Vanilla: Stir in the vanilla extract and baking soda. The mixture will bubble and foam, creating a lighter texture for the toffee coating.

Coat the Pretzels: Place pretzel snaps in a large mixing bowl.

Pour the warm toffee sauce over the pretzels and toss until they are evenly coated.

Incorporate the Heath Bits: Stir in the Heath bits to add extra crunch and enhance the toffee flavor.

Bake for Perfection: Spread the coated pretzels evenly on the prepared baking sheet.

Bake in the preheated oven for 45 minutes, stirring halfway through to ensure even coating and crunchiness.

Add Roasted Peanuts: After baking, sprinkle finely chopped roasted peanuts over the warm pretzels.

Toss gently to evenly distribute the peanuts for added texture and flavor.

Cool and Store: Let the pretzels cool completely on the baking sheet.

Once cooled, break them into bite-sized pieces and store in an airtight container to maintain their crunch and freshness.

Tips for Perfect Butter Toffee Pretzels:

Use Fresh Pretzels: Fresh pretzels ensure maximum crunch and flavor.

Customize the Toppings: Add mini chocolate chips, shredded coconut, or sprinkles for a fun twist.

Even Coating: Stir the pretzels thoroughly with the toffee sauce to ensure every piece is covered.

Storage: Store in an airtight container at room temperature for up to 2 weeks-or freeze for longer storage.

Why You'll Make This Again:

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20. Why You'll Make This Again: These Butter Toffee Pretzels are an irresistible treat that's as easy to make as they are to eat. Perfect for gifting, parties, or a delicious snack at home, they're sure to become a favorite in your recipe collection. The combination of sweet toffee, salty pretzels, and crunchy toppings makes them a treat that everyone will rave about.
21. Did you try this recipe? Share your thoughts in the comments, and don't forget to check out more sweet and savory snack ideas on I Wuv Cooking. Share this recipe with friends and family-it's guaranteed to impress!

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

Original recipe: <https://chefmaniac.com/butter-toffee-pretzels-sweet-crunchy-and-addictively-delicious/>