

Cinnamon Sugar Pretzel Sticks - The Sweet and Salty Snack You'll Crave

Cinnamon Sugar Pretzel Sticks: A Sweet & Salty Snack to Savor



OVEN
350°F

TIME
12 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 Bag of Pretzel Sticks
- 4 Tbsp Melted Butter
- 1/4 Cup Granulated Sugar
- 1 Tsp Ground Cinnamon

How to Make Cinnamon Sugar Pretzel Sticks:

1. Preheat the Oven:
2. Mix the Cinnamon Sugar:
3. Coat the Pretzels:
4. Add the Cinnamon Sugar:
5. Bake to Perfection:
6. Cool & Serve:

Tips for Success:

Use parchment paper to prevent sticking and for easy cleanup.

Don't overbake-the sugar can burn quickly. Check around the 10-minute mark.

Try different pretzels: twists, rods, or mini pretzels all work well.

Add a drizzle of white chocolate or caramel for an extra fancy finish.

Serving Suggestions:

Perfect for after-school snacks

Serve at parties in snack bowls or gift bags

Pair with edible cookie dough or caramel apple nachos for a fun treat platter

Enjoy with a warm cup of cider or hot cocoa

More Recipes You'll Love:

This No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack

This Edible Cookie Dough Is My Favorite No-Bake Treat for Late Night Cravings

These Caramel Apple Nachos Are My Favorite Quick Fall Dessert Trick

These Easy Pumpkin Spice Muffins Are My Favorite Fall Treat to Bake on Repeat

These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession

Final Thoughts:

DIRECTIONS

1. **Preheat the Oven:** Set your oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. **Mix the Cinnamon Sugar:** In a small bowl, stir together the sugar and cinnamon until well combined. This will be your sweet coating.
3. **Coat the Pretzels:** Place the pretzel sticks in a large bowl. Pour in the melted butter and toss gently to ensure each pretzel is evenly coated.
4. **Add the Cinnamon Sugar:** Sprinkle the cinnamon sugar mixture over the buttered pretzels while tossing to coat. Stir until every stick sparkles.
5. **Bake to Perfection:** Spread the coated pretzels on the lined baking sheet in a single layer. Bake for 10-12 minutes, or until the sugar is slightly caramelized and the pretzels are crisp.
6. **Cool & Serve:** Let them cool for a few minutes—they'll crisp up even more as they cool. Then grab a handful and enjoy!
7. **Tips for Success:** Use parchment paper to prevent sticking and for easy cleanup.
8. **Don't overbake—the sugar can burn quickly.** Check around the 10-minute mark.
9. **Try different pretzels:** twists, rods, or mini pretzels all work well.
10. **Add a drizzle of white chocolate or caramel for an extra fancy finish.**
11. **Serving Suggestions:** Perfect for after-school snacks
12. **Serve at parties in snack bowls or gift bags**
13. **Pair with edible cookie dough or caramel apple nachos for a fun treat platter**

14. Enjoy with a warm cup of cider or hot cocoa
15. More Recipes You'll Love: This No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack
16. This : Edible Cookie Dough Is My Favorite No-Bake Treat for Late Night Cravings
17. These : Caramel Apple Nachos Are My Favorite Quick Fall Dessert Trick
18. These : Easy Pumpkin Spice Muffins Are My Favorite Fall Treat to Bake on Repeat
19. These : Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession
20. Final Thoughts: Cinnamon Sugar Pretzel Sticks are the ultimate sweet-and-salty snack. With minimal ingredients and big payoff, this recipe belongs in your regular rotation-especially when you need something quick but crave-worthy. One batch will never be enough!
21. Made these? Tag @chefmaniac and show off your cinnamon-sugar creations! Don't forget to subscribe for more quick and delightful treats. ??

TIPS FOR SUCCESS

Use parchment paper to prevent sticking and for easy cleanup.

Don't overbake -the sugar can burn quickly.

Try different pretzels : twists, rods, or mini pretzels all work well.

Add a drizzle of white chocolate or caramel for an extra fancy finish.

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

Original recipe: <https://chefmaniac.com/cinnamon-sugar-pretzel-sticks-the-sweet-and-salty-snack-youll-crave/>