

## Cinnamon Sugar Pretzel Sticks: A Sweet and Crunchy Snack You'll Love

sweet, crunchy, and buttery snack



**OVEN**  
**300°F**

**TIME**  
**20 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 4 cups pretzel sticks
- 4 tablespoons unsalted butter, melted
- 1/3 cup granulated sugar
- 1 tablespoon ground cinnamon

How to Make Cinnamon Sugar Pretzel Sticks:

1. Preheat the Oven:
2. Coat the Pretzels:
3. Mix the Cinnamon Sugar:
4. Bake for Extra Crispiness:
5. Let Cool and Serve:

My Best Tips for the Perfect Cinnamon Sugar Pretzel Sticks:

Use fresh pretzels - Stale pretzels won't absorb the butter and sugar as well.

Coat evenly - Stir well to ensure every piece is covered in cinnamon sugar.

Add extra crunch - Sprinkle chopped pecans or almonds for a nutty twist.

Make them extra sweet - Drizzle with melted white chocolate or caramel.

What to Serve with Cinnamon Sugar Pretzel Sticks:

With a warm caramel or chocolate dip - For an extra indulgent treat.

Alongside vanilla ice cream - Adds a crunchy topping.

With a cup of coffee or hot chocolate - A cozy snack pairing.

As part of a holiday snack mix - Combine with nuts, M&Ms, and popcorn.

FAQs:

## DIRECTIONS

1. **Preheat the Oven:** Preheat your oven to 300°F (150°C) and line a baking sheet with parchment paper.
2. **Coat the Pretzels:** In a large bowl, toss the pretzel sticks with melted butter, making sure they are evenly coated.
3. **Mix the Cinnamon Sugar:** In a separate bowl, combine the sugar and cinnamon. Sprinkle over the buttered pretzels, tossing until they are well coated.
4. **Bake for Extra Crispiness:** Spread the coated pretzels in a single layer on the prepared baking sheet. Bake for 8-10 minutes, stirring halfway through, until golden and crisp.
5. **Let Cool and Serve:** Allow the pretzels to cool slightly before serving. Enjoy warm or at room temperature!
6. **My Best Tips for the Perfect Cinnamon Sugar Pretzel Sticks:** Use fresh pretzels - Stale pretzels won't absorb the butter and sugar as well.
7. **Coat evenly -** Stir well to ensure every piece is covered in cinnamon sugar.
8. **Add extra crunch -** Sprinkle chopped pecans or almonds for a nutty twist.
9. **Make them extra sweet -** Drizzle with melted white chocolate or caramel.
10. **What to Serve with Cinnamon Sugar Pretzel Sticks:** These sweet pretzel sticks are delicious on their own, but here are some fun serving ideas:
11. **With a warm caramel or chocolate dip -** For an extra indulgent treat.
12. **Alongside vanilla ice cream -** Adds a crunchy topping.

13. With a cup of coffee or hot chocolate - A cozy snack pairing.
14. As part of a holiday snack mix - Combine with nuts, M&Ms, and popcorn.
15. FAQs: Can I make these ahead of time? Yes! Store in an airtight container at room temperature for up to 5 days.
16. Can I use honey or maple syrup instead of butter? Yes! Drizzling with honey or maple syrup adds extra sweetness and stickiness.
17. Can I make these in an air fryer? Absolutely! Air-fry at 300°F for 5-7 minutes, shaking the basket halfway through.
18. These : Cinnamon Sugar Pretzel Sticks are sweet, buttery, and irresistibly crunchy, making them a perfect snack for any occasion. Whether you enjoy them warm out of the oven or packed as a treat for later, they're always a hit.
19. Give them a try and let me know how they turn out!

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

Original recipe: <https://chefmaniac.com/cinnamon-sugar-pretzel-sticks-a-sweet-and-crunchy-snack-youll-love/>