

Witch's Broomstick Pretzels: The Easiest 3-Ingredient Halloween Snack

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Ingredients
12 pretzel sticks
6 string cheese sticks

TIME
10 min

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INGREDIENTS

Swaps and Notes:

Cheese: While mozzarella is the classic, try using Cheddar String Cheese for a spooky orange broom, or use white Monterey Jack cheese. You can also use cheese slices; simply roll the slice around the end of the pretzel and then slice the edges.

The Tie: If you don't have fresh chives, you can use a very thin piece of kitchen twine or even a thin strip cut from a green onion stalk. Just make sure whatever you use is safe for eating and looks like a tiny rope.

Pretzels: You must use the stick pretzels. Mini twists or rods won't give you the right "broom handle" look.

DIRECTIONS

1. Prep time: 10 minutes | Yields: 12 Broomsticks
2. Prep the : Cheese: Take your 6 string cheese sticks. Place them on a cutting board and cut each cheese stick into 4 equal pieces. This will give you 24 cheese pieces in total (enough for 12 broomsticks, with 12 extra for snacking!).
3. Cut the : Bristles: Take one piece of cheese. Using a sharp paring knife, carefully slice the end of the cheese piece into thin, vertical strips. Stop slicing about 1/4 inch from the top-you want the top of the cheese to remain solid so it can hold the pretzel. This is what creates the "bristles" of the broom.
4. Assemble the : Broom: Gently take one pretzel stick and push the non-sliced (solid) end of the cheese piece onto the pretzel, pushing it about an inch onto the stick. Be careful not to push too hard or the pretzel might break.
5. Secure the : Tie: Take a thin strand of fresh chive. Wrap it neatly around the top portion of the cheese, just above the cut bristles, where it meets the pretzel stick. Tie it into a small knot or bow to secure the cheese onto the pretzel handle.
6. Serve and : Spookify: Arrange your finished Witch's Broomstick Pretzels on a spooky black or orange platter.

SWAPS & NOTES

Pretzel Sticks 12 The classic, thin stick pretzels work best.

String Cheese Sticks 6 Use full-fat mozzarella or cheddar for

the best texture.

Fresh Chives 12 thin strands Used to tie the "broom." Thin strips of green onion work too.

Export to Sheets Swaps and Notes Cheese: While mozzarella is the classic, try using Cheddar String Cheese for a spooky orange broom, or use white Monterey Jack cheese.

TIPS FOR SUCCESS

Go Cold: The string cheese is easiest to cut when it's cold, straight from the fridge.

If the cheese warms up too much, it will become soft and mushy, making it hard to create defined bristles.

Use the Right Tool: A sharp paring knife is essential for creating clean, uniform cheese bristles.

Avoid using a butter knife, as it will tear the cheese.

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

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