

## Butter Toffee Pretzels That Are Sweet, Salty, and Impossible to Stop Eating

1 (16-ounce) bag mini pretzels



OVEN  
**200°F**

TIME  
**45 min**

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SAVE  
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### INGREDIENTS

- 1 (16-ounce) bag mini pretzels
- 1 cup brown sugar
- 1/2 cup butter
- 1/4 cup light corn syrup
- 1 teaspoon vanilla extract
- 1/2 teaspoon baking soda
- 1 bag Heath toffee bits

### DIRECTIONS

1. Preheat your oven to 200°F and line a baking sheet with parchment paper.
2. Place the mini pretzels in a large mixing bowl.
3. In a saucepan over medium heat, combine the brown sugar, butter, and corn syrup.
4. Bring the mixture to a boil and let it boil for 2 to 3 minutes.
5. Remove the pan from the heat.
6. Stir in the vanilla extract and baking soda.
7. Pour the hot toffee mixture over the pretzels and toss until evenly coated.
8. Add the : Heath toffee bits and stir again.
9. Spread the pretzels out on the prepared baking sheet.
10. Bake for about 45 minutes to 1 hour, stirring once or twice during baking.
11. Remove from the oven and let the pretzels cool completely so the coating can set.
12. Break apart any clusters and serve.

### SWAPS & NOTES

Mini pretzel twists are the most common choice for this recipe because they hold the toffee coating well and are easy to toss and snack on.

Most versions specifically call for a 16-ounce bag, which usually works out to about 10 cups of pretzels.

Light brown sugar is the usual pick for the toffee base, and light corn syrup helps the coating stay glossy and crisp once baked.

Some versions use salted butter while others use unsalted, so either can work depending on whether you want a little more salt in the final snack.

## TIPS FOR SUCCESS

Work fairly quickly once the toffee mixture comes off the heat.

It is easiest to coat the pretzels evenly while the mixture is still fluid and warm.

The baking soda is important too, because it helps aerate the toffee slightly and makes it easier to coat the pretzels rather than just clump in the pan.

Spread the pretzels out as evenly as you can on the baking sheet.

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

Original recipe: <https://chefmaniac.com/butter-toffee-pretzels-that-are-sweet-salty-and-impossible-to-stop-eating/>