



**The Pampered Chef®**  
**Toffee & Pecan Pretzel Treats**  
**Recipe**

70 g pecan halves, divided, plus 30 pecan halves for decoration  
200 g dairy toffees, unwrapped  
2 tablespoons single cream or whole milk  
100 g milk chocolate chips  
30 g small salted pretzels (each about 3 cm in size)

1. Line base of **Medium Sheet Pan** with non-stick baking paper; place in freezer 8-10 minutes. Meanwhile, using **Rotary Grater**, grate 35 g of the pecans into **(500-ml) Easy Read Measuring Cup**; set aside. Finely chop remaining 35 g pecans on **Cutting Board** using **Food Chopper**. Combine toffees and cream in **Small Batter Bowl**; microwave, uncovered, on HIGH 1-2 minutes or until melted and smooth, stirring after every 30-second interval using **Skinny Scraper**. Stir in chopped pecans; cool 2 minutes.
2. Meanwhile, place chocolate chips in **Small Micro-Cooker®**. Microwave, uncovered, on HIGH about 1 minute or until chocolate is melted and smooth, stirring after every 15-second interval.
3. Remove sheet pan and paper from freezer; sprinkle paper evenly with grated pecans. Arrange pretzels about 1 cm apart over grated pecans. Using **Small Scoop**, place about 1/3 of a scoop of toffee mixture over each pretzel. Spoon or pipe a small amount of melted chocolate over toffee mixture (see Chef's Corner). Decorate pretzels with remaining pecan halves. Allow chocolate and toffee to cool and set before serving. (Place sheet pan in refrigerator until chocolate is firm, if desired.)

Yield: Makes 30 pretzel treats

Per serving: per pretzel treat: Energy 284kJ/68kcal; Protein 0.7g; Carbohydrate 6.8g; Fat 4.4g; Saturated Fat 1.5g; Fibre 0.1g; Salt 0.07g

Cook's Tip: If the toffee mixture becomes too firm during scooping, microwave on HIGH 5-10 seconds or until re-softened.

To easily top toffee mixture with chocolate, place a small polythene food bag into **Measure-All® Cup**. Spoon melted chocolate into bag. Twist top of bag; secure with **Twixit! Clip**. Cut a small tip off one corner of bottom of bag to allow chocolate to flow through. Pipe chocolate over each toffee-covered pretzel.

Plain or white chocolate chips can be substituted for the milk chocolate chips, if desired. Remember to carefully check when microwaving, as their melting times may vary slightly.

For best results, use dairy toffees which have a softer texture rather than brittle toffee.

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