

'Tis the season for sweet treats

By AMY COLE and
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This is our favorite time of year. Some of the things we enjoy most are spending time with friends and family and the spirit of giving.

KIDS IN THE KITCHEN

It is also a very expensive time of the year. Chocolate-covered pretzels make a great gift for teachers, co-workers, neighbors and grandparents.

Chocolate-covered pretzels

- Ingredients and tools
- Pretzels of your choice
- White almond bark
- A variety of sprinkles, peppermint pieces (peppermints broken into small pieces), miniature chocolate chips and candies such as M&Ms.
- Double boiler or microwave safe container for melting bark and chocolate
- Tongs
- Waxed paper
- Decorative tins

Cooking instructions

Parent: Place almond bark into a double boiler or microwavable container and melt. See directions on package.

Child: Lay out all of the topping choices.

Parent and child: Using tongs, dip pretzel into melted almond bark and place onto waxed paper. While the bark is still wet, sprinkle with your choice of toppings. Allow to cool and dry overnight on the counter or in the refrigerator.

Place in a decorative tin and give as a gift or enjoy yourselves.

We hope you enjoy making these tasty treats.

■ For more information, or to find the location nearest you, visit www.thedinnerstation.com.

Amy Cole and Kristi Long are founders of The Dinner Station, a meal assembly franchise with nine locations throughout the Dallas-Fort Worth area, which takes the guess work and hassle out of cooking. The Dinner Station does all the menu planning, grocery shopping, slicing, dicing and cleanup, so you have more quality time to spend with your family.



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CHOCOLATE DECADENCE: Chocolate-covered pretzels are easy to make with children, friends and family. Not only are they delicious, but they also make an inexpensive and creative Christmas present for loved ones this season.