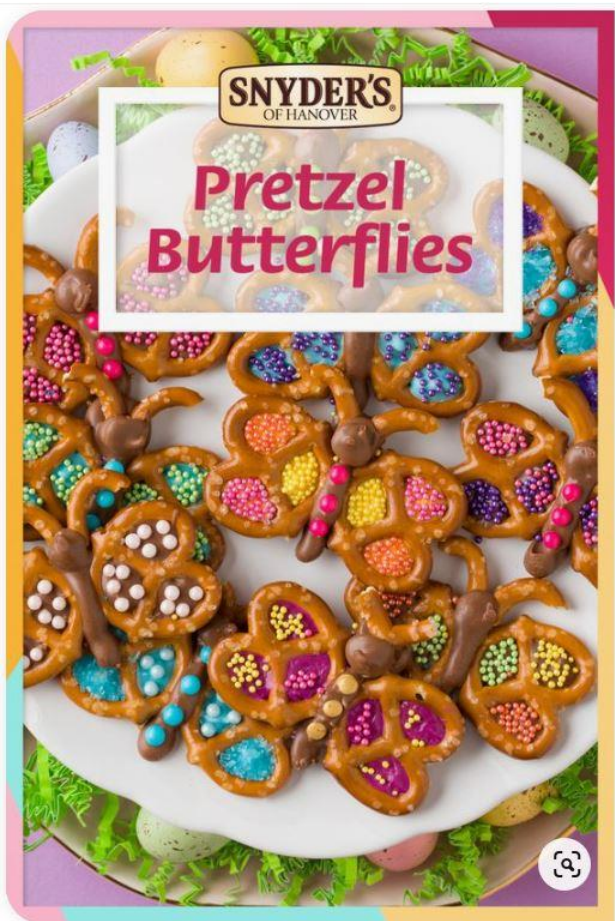


Ingredients

- Snyder's of Hanover® Snaps Pretzels
- White chocolate candy melts
- Pastel colored chocolate candies

Directions

2. Preheat oven to 250 degrees.
3. Place pretzels in a single layer on parchment paper lined cookie sheet.
4. Put one white chocolate candy melt in the center of each pretzel & place cookie sheet in preheated oven for 3 minutes or until candy melt has softened.
5. Place one pastel chocolate candy in the center of each softened candy melt. Then, press six pastel chocolate candies of another color around the center.
6. Cool completely in refrigerator, until chocolate hardens.



Ingredients

- Snyder's of Hanover® Mini Pretzels
- Milk Chocolate Candy Melts
- Sprinkles

Directions

2. Place two pretzels next to each other in a single layer on a lined cookie sheet to create two butterfly wings. Break off small pieces of another pretzel and place as the antennae.
3. Microwave candy melts until completely melted. Then pour into a squeeze bottle and fill each pretzel hole with the chocolate.
4. Squeeze chocolate in a line over where the pretzels meet to bond them together. Squeeze an extra dot at the top where the antennae meet as the head.
5. Sprinkle on fun sprinkles or decorations down the body of the butterfly and on to the wings.
6. Cool completely in refrigerator, until chocolate hardens.