

Easy Rolo Pretzel Pecan Bites ★★★★★

The simplest recipe with only three ingredients - and an irresistible little treat as a reward! These turtle-flavored little bites are hard to stop once you taste that first little bite!

Equipment

- Cookie Sheet
- Parchment Paper

Ingredients

- 100 Rolos candies unwrapped
- 1/2 16oz package Square Pretzels
- 2 cups Pecan halves

Instructions

1. Preheat the oven to 200 degrees F. Prep a cookie sheet with a sheet of parchment paper, set aside.
2. Unwrap the Rolos candy. Set aside.
3. Place a layer of pretzels in the bottom of the prepared cookie sheet. Place one Rolo on top of each pretzel.
4. Place into the oven for 5-7 minutes, or until the Rolos are shiny (not melted). Remove from the oven carefully and place on a pecan on each of the melty Rolos. Place into the freezer or fridge for 5 minutes to set. Enjoy!

