

# *Edible Pretzel Christmas Wreath*

## **Ingredients / Supplies needed:**

- Small size knot pretzels
- White melting chocolate
- Red licorice "Twizzlers"
- Sprinkles of your choice
- Peppermint essential oil  
(doTerra oil is edible)
- Cookie Sheet & parchment paper
- Double Boiler
- Gift bags for 'giving'



## **Directions:**

Melt white chocolate in a double boiler. Remove from the stove and keep chocolate container over the hot water to keep chocolate melted and easy to work with.

Pick up a knotted pretzel by the 'single' hole and dip 'side by side holes' in the hot melted chocolate. Give the pretzel a shake to remove excess chocolate. Lay the dipped pretzels on parchment paper. Form a circle with 6 dipped pretzels, making sure that all pretzels touch each other. Place a second row of 6 dipped pretzels on top of the original circle, using the 'brick pattern'.

Peel one string of red licorice off of a Twizzler stick and form a bow. Grasp the licorice bow with your fingers and dip the back side of the bow into melted chocolate. Now gently press the bow onto a pretzel. While chocolate is still soft, add sprinkles if you wish.

Place a single pretzel wreath, or a cookie sheet full, into the refrigerator. In just a few minutes and the wreath is ready to wrap or place on a plate.

Remember that a wreath is a symbol of eternal life – offered to all of us through the death of our Lord Jesus Christ on the cross. Trust in Him today – His love is UNENDING (unlike the pretzel wreath which your family and friends will gobble up and be asking for more!)

# MERRY CHRISTMAS!