



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

PRETZEL S'MORES BITES

8 ounces chopped semi sweet chocolate

2 teaspoons coconut oil

Square shaped pretzels, 96 total

24 regular sized marshmallows

¼ cup creamy peanut butter, do not use the natural kind, it will not set

Finely crushed graham cracker crumbs, 2-3 sheets

1. Place a rack in the center of your oven and preheat to 350 degrees F. Line 2 baking sheets with parchment paper or silpat mats. Set aside.
2. Place the chopped chocolate in a heatproof bowl, then place the bowl over pan of simmering water, making sure that the water does not touch the bowl. Melt the chocolate and coconut oil together, stirring occasionally. Once the chocolate has nearly melted, remove the pan from the heat and continue stirring to melt the chocolate completely. Set aside, leaving the bowl on top of pan.
3. Arrange 48 pretzels in a single layer on the baking sheets, leaving at least 1 ½ inches between each pretzel to allow room for the marshmallows to expand. Slice each marshmallow in half around its middle, then place one half on each pretzel. Bake until the marshmallows have melted a little and are just barely beginning to brown, about 5 minutes. Remove from the oven and let cool for 3 minutes.
4. Place a scant ¼ teaspoon of peanut butter in the center of each marshmallow, then, using the peanut butter like glue, gently press a second pretzel on top to create a pretzel-marshmallow sandwich.
5. Remove the chocolate from the pan of simmering water. Quickly dip half of each s'mores bite into the melted chocolate. Place the s'mores bite on the baking sheet and, while the chocolate is still wet, sprinkle with graham cracker crumbs. Repeat for remaining bites. If necessary, place the baking sheet in the refrigerator or freezer for a few minutes to allow the chocolate to set. Enjoy!