

## Mummy Pretzel Rods | bites out of life

Recipe from [About.com Candy](http://www.bitesoutoflife.com)

- 12 ounces chopped semi- or bittersweet chocolate
- 2 dozen large or small pretzel rods
- 12 ounces chopped white chocolate



1) Melt the semi- or bittersweet chocolate, using a double boiler or microwave, until it is smooth.

Dip the pretzel rods into the chocolate, using a spoon to cover all but two inches of each rod. Allow excess chocolate to drip off, then place the pretzel rods on a parchment-lined baking sheet. Once all of the pretzels have been dipped, refrigerate for at least 15 minutes.

2) Slowly melt the white chocolate, either on a double boiler or in the microwave. Spoon the chocolate into a Ziploc bag, then cut a small hole in one of the bottom corners, to form a piping bag.\*

3) Pipe two small dots to form the eyes of the mummy. Then pipe in a crisscross pattern down the pretzel, to form the bandages of the mummy, leaving a small space for the eyes and stopping where the dark chocolate stops. Add bandages for the head, above the eyes.

4) Refrigerate on the baking trays for an additional 30 minutes, then transfer to an airtight container to store eat from.

\*We used a spoon to drizzle the chocolate instead of a bag. It was a little difficult (we had a lot of not-so-cute mummies), but there's less mess involved — I tend to have a lot of trouble with piping bags. It helps to use a fork for the eyes.

From: <http://www.bitesoutoflife.com/2011/10/27/mummy-pretzel-rods/>