



Butterfinger Pretzel Bites



These no-bake Butterfinger Pretzel Bites combine crunchy chocolate-covered pretzels with a creamy peanut butter and Butterfinger filling. Each pretzel sandwich is dipped in chocolate and finished with extra candy crumbs for an easy sweet-and-salty treat.

Prep Time: 20 minutes

Chill Time: 15 minutes

Total Time: 35 minutes

Yield: Approximately 18–20 pretzel bites



*Sweet
Treats
for
Cozy Days* ♥

*Good
Food
Brings
Warm
Moments* ♥



Ingredients

- 1/2 cup creamy peanut butter
- 2 tablespoons unsalted butter, softened
- 2 tablespoons brown sugar
- 1 teaspoon vanilla extract
- 1/2 cup powdered sugar
- 1/2 cup finely crushed Butterfinger candy
- 36–40 chocolate-covered mini pretzel twists
- 1 cup chocolate melting wafers or chocolate chips
- 2 tablespoons additional crushed Butterfinger candy, for topping



Instructions

1. Line a baking sheet with parchment or wax paper.
2. In a medium mixing bowl, beat the peanut butter, softened butter, and brown sugar until smooth and creamy.
3. Add the vanilla extract and powdered sugar. Mix until fully combined.
4. Fold 1/2 cup of crushed Butterfinger candy into the peanut butter filling.
5. Transfer the filling to a piping bag or resealable plastic bag with one corner snipped off.
6. Arrange half of the chocolate-covered pretzels on the prepared baking sheet. Pipe a small amount of filling onto each pretzel.
7. Place a second chocolate-covered pretzel over the filling and press gently to create a sandwich.
8. Melt the chocolate wafers or chocolate chips according to the package directions, stirring until smooth.
9. Dip one-half of each pretzel sandwich into the melted chocolate. Place it back on the prepared baking sheet and immediately sprinkle with the remaining Butterfinger crumbs.
10. Refrigerate the pretzel bites for approximately 15 minutes, or until the chocolate is completely set.



Tips

- Crush the Butterfinger candy finely so the filling is easy to pipe.
- Avoid overfilling the pretzel sandwiches so the filling does not squeeze through the openings.
- If the peanut butter mixture is too soft to pipe, refrigerate it for 10 minutes before assembling.
- Store the finished pretzel bites in an airtight container in the refrigerator for up to one week.



*Fall
Flavors
Happier
Days* ♥



BerMonths Bakes

by Michelle | Seasonal Baking

