



Chocolate Christmas Trees

|| Serves: 15

Ingredients

- 150g Novibloc Milk
- 15 pretzel sticks
- Holiday sprinkles, any shape
- Parchment paper
- Piping bag



Method

- 1 Lay out the parchment paper and get your sprinkles and pretzels open.
- 2 Melt the chocolate in the microwave for 1-2 minutes in a microwave-safe container until all the pieces are melted. Stir it every 30 seconds to make sure it doesn't burn.
- 3 Pour the melted chocolate into a piping bag or plastic bag.
- 4 Place the pretzel sticks on the parchment paper with several inches between them.
- 5 Snip the end off of the piping bag or plastic bag. Pipe the chocolate onto the pretzels using a zigzag motion to create the shape of a tree.
- 6 Add the sprinkles to the trees with a spoon or your fingers.
- 7 Let the trees sit on the parchment paper and harden for 2 hours at room temperature or place in the refrigerator to harden for 30 minutes.
- 8 Carefully peel the trees off the parchment paper before serving.

