

Salted Caramel Pretzel Crunch Bars

Yield: 8 min
Total Time: 240 min

Recipe from: <https://www.recipeschoose.com/recipes/hawaii-electric-chinese-pretzel-recipe>

Ingredients:

- 10 tablespoons unsalted butter 1 stick plus 2 Tbsp or 145g, slightly soft, see important note!1
- 1 cup all-purpose flour
- 1/4 cup granulated sugar
- 1/4 teaspoon salt
- 1 large egg yolk at room temperature
- 1 teaspoon pure vanilla extract
- 1 cup salted caramel sauce the full recipe
- 1 cup pretzels chopped
- 6 ounces semi sweet chocolate chopped, or 1 cup, 180g semi-sweet chocolate chips2
- 2 teaspoons coconut oil
- sea salt optional:

Nutrition:

1. Calories: 360 calories
2. Carbohydrate: 39 grams
3. Cholesterol: 65 milligrams
4. Fat: 23 grams
5. Fiber: 2 grams
6. Protein: 4 grams
7. SaturatedFat: 14 grams
8. Sodium: 300 milligrams
9. Sugar: 18 grams

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