

### PRETZEL WITCH FINGERS

20 mins prep

65 kcal

Yields: [10](https://homemadehooplah.com/witch-finger-pretzels/) witch fingers

Large pretzels covered in white candy coating that just happen to look like witch fingers. Easy to make and perfect for any witchy party!

#### INGREDIENTS

* 10 large [pretzel rods](https://amzn.to/34ssgnB)
* 1 cup [white candy melts](https://amzn.to/2wJFM6n), or white chocolate chips
* [sliced almonds](https://homemadehooplah.com/a/sliced-almonds/), plain or roasted
* Green food coloring (option end of melting process add coconut extract for a great flavor)

#### INSTRUCTIONS:Cover a [baking sheet](https://amzn.to/3i1sBAQ) with wax paper and place nearby.

In a [small bowl](https://amzn.to/2pEwO3B), melt the candy wafers per package instructions. Add food coloring as desired and stir until smooth.

Dip the end of the pretzel into the mixing bowl and use a spatula to scoop up candy and pat it along the pretzel. Continue until most of the pretzel is covered, leaving one end of the pretzel clean of candy (for easy holding).

Place candy covered pretzel on prepared baking sheet. While candy is still wet, select a fingernail-looking almond slice and gently press to the end of the pretzel that’s coated in candy. Repeat this steps for the rest of the pretzels until all are covered in candy with an almond slice attached.

Let witch fingers dry completely before serving (typically about 1 hour). To speed up drying, place witch fingers in the freezer for 30 minutes.

#### NUTRITION- Calories: 65kcal | Carbohydrates: 7g | Fat: 3g | Saturated Fat: 2g | Sodium: 22mg | Potassium: 14mg | Sugar: 6g | Calcium: 5mg | Iron: 0.1mg