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## **Holiday Desserts with a Pretzel Twist**

HANOVER, PA – June 2011 – The invitations are arriving. Office parties, family parties, school parties, and the list goes on; it's a sign the holiday season is fast approaching. To make your season a little less stressful and a lot more delicious, Snyder's of Hanover has compiled the perfect holiday dessert recipes, all with a unique pretzel twist. So instead of bringing the typical cookies and cupcakes, make your dessert stand out with Snyder's of Hanover pretzels.

### **Snyder's Ice Cream Pretzel Cake**

**Ingredients:**

1-1/4 cups crushed Snyder's of Hanover pretzels (your choice of style)  
6 tablespoons cold butter  
3/4 cup hot fudge ice cream topping, warmed  
14 ounces of Snyder's of Hanover Milk Chocolate Pretzel Dips  
1/2 gallon vanilla ice cream, softened  
1/4 cup caramel ice cream topping

**Directions:**

Place crushed pretzels in a small bowl; cut in butter until crumbly. Press onto the bottom of a greased 9-in. springform pan. Cover and freeze for at least 30 minutes. Spread fudge topping over crust; cover and freeze. Set aside 16 chocolate-covered Pretzel Dips for garnish. Place remaining Pretzel Dips in a food processor; cover and process until crumbly. Transfer to a large bowl; stir in ice cream. Spread over fudge topping. Drizzle with caramel topping. Garnish with reserved pretzels. Cover and freeze for at least 8 hours or overnight. Yield: 16 servings.

Recipe from: <http://www.tasteofhome.com/Recipes/Ice-Cream-Pretzel-Cake>

## **Peanut Butter Pretzel Chocolate Chunk Cookies**

### Ingredients:

- 1 cup butter, softened
- 1 cup peanut butter
- 1 cup sugar
- 1 cup brown sugar
- 1 teaspoon pure vanilla extract
- 2 eggs
- 3 cups flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 ¾ cups crushed pretzel pieces
- 1 (11.5 oz) bag semi-sweet chocolate chunk morsels or chips

### Directions:

Preheat oven to 350°F.

Beat butter, peanut butter and sugars until creamed. Add vanilla and eggs and mix well. Add flour, baking powder and baking soda and mix. Finally add crushed pretzel pieces and chocolate chunks, mix until combined. Using a small cookie scoop, place cookie dough on ungreased cookie sheets, making sure they are 2 inches apart from each other. Bake at 350°F for 8-10 minutes.

Cool on a wire rack and store in an air tight container.

<http://butmamaimhungry.blogspot.com/2009/08/peanut-butter-pretzel-chocolate-chunk.html>

## **Lemony Pretzel Tart**

### Ingredients:

- 1/2 cup white sugar
- 1/2 cup butter, softened
- 1 1/2 cups crushed Snyder's of Hanover Olde Tyme Sticks
- 1 (3.4 ounce) package instant lemon pudding mix
- 1 (8 ounce) package cream cheese, softened
- 1 cup confectioners' sugar
- 1 (12 ounce) container frozen whipped topping, thawed

-more-

Directions:

In a mixing bowl, thoroughly cream sugar and butter. Mix in pretzels. Press mixture into a 9x13 inch baking pan. Cover and refrigerate. Prepare lemon pudding mix according to package instructions. In a separate bowl, beat together cream cheese and confectioners' sugar. Fold in whipped topping.

Spread cream cheese mixture over top of pretzel crust. Then spoon lemon pudding over cream cheese layer. Cover and refrigerate until pudding is set.

Optional: cover top with whipped topping and decorate as desired.

From Allrecipes.com <http://allrecipes.com/Recipe/Pretzel-Tart/Detail.aspx>

For more interesting pretzel recipes, visit the recipe section Snyder's of Hanover has online at [www.snydersofhanover.com](http://www.snydersofhanover.com). To win products and interact with other pretzel fans, visit Snyder's of Hanover on Facebook – just search for Snyder's and like the page and you'll receive weekly recipes and opportunities to win.

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Snyder's of Hanover has been America's favorite Pretzel Bakery since 1909. They have been recognized for their creative new products, their assortment of delicious pretzels and new sustainability initiatives. For more information about how Snyder's of Hanover is becoming more sustainable, please visit [www.snydersofhanover.com/sustainability](http://www.snydersofhanover.com/sustainability).