

CINNAMON & SUGAR PRETZELS

5 MIN 20 MIN 25 MIN
PREP TIME COOK TIME TOTAL TIME

INGREDIENTS

- 2/3 CUP Coconut Oil
- 1/2 CUP Pure Cane Sugar
- 2 TSP Cinnamon
- 1 Bag Pretzel Twists

INSTRUCTIONS

1. PREHEAT oven to 350.
2. In a Large Batter Bowl mix together coconut oil, sugar and cinnamon.
3. Stir in pretzel twists until incorporated.
4. On Large Bar Pan spread pretzels evenly.
5. Baking 15-20 minutes until mixture has dried.
6. Allow to cool before serving.

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