

Patronus Pretzel Wands



Level: *Hard*

Prep Time: *45 to 60 minutes*

Serves: *6*

Dipping Time: *45 to 60 minutes*

6 pretzel rods (from one 12-oz. package Snyder's Pretzel Rods)

About 14 caramel squares (from one 11-oz. bag Kraft Vanilla Caramel Squares)

About 10 Candy Melts (from one 10-oz. bag Wilton Candy Melts, black)

4 blocks chocolate almond bark (from one 24-oz. package Plymouth Pantry Almond Bark, chocolate flavored)

4 blocks vanilla almond bark (from one 24-oz. package Plymouth Pantry Almond Bark, vanilla flavored)

6-inch skewers, for sculpting

1 black Wilton FoodWriter Edible Color Marker (fine tip), for decorating



With your fingers, flatten, roll or sculpt the caramel squares onto the pretzel rods to the shape of each wizard's wands. Be gentle when handling, the pretzel rods break easily. To sculpt more detail into the caramel (see picture below), use the bottom end of a skewer to make deep large round etches and the pointy end of the skewer to make small straight or curvy etches. After sculpting, refrigerate for 15 minutes to harden.



1. Microwave the chocolate almond bark according to the instructions on the package. Dip the top of Ron, Harry, and the Unknown Death Eater's wand into the chocolate almond bark. Gently tap off excess chocolate. Lay the wands on a baking sheet lined with wax paper and place in refrigerator to harden.

2. In a separate microwave safe container, melt the vanilla almond bark according to the instructions on the package. Carefully dip the entire wand of He-Who-Must-Not-Be-Named and the bottom of the Unknown Death Eater's wand into the vanilla almond bark. Gently tap off the excess vanilla. With the bottom end of a skewer, scrape out the vanilla almond bark from the eyes, nose, and mouth of the skull. Return wands to refrigerator to harden.
3. Mix $\frac{1}{4}$ of the leftover melted chocolate almond bark with ALL of the leftover melted vanilla almond bark. Mix well; it should now be a light brown color. Re-heat if necessary to get smooth consistency. Dip the entire wand of Hermione and the bottom of Harry's wand into the light brown colored almond bark. Gently tap off excess and return to refrigerator.
4. Lastly, melt about 10 black Candy Melts and mix together well with the light brown colored almond bark. The mix should be a dark gray color. Carefully dip the entire wand of Dumbledore and the bottom of Ron's wand into the dark gray chocolate. With a skewer, make holes and etchings into the caramel. Place in refrigerator to harden.
5. Decorate black markings with the edible color marker on He-Who-Must-Be-Named and the Unknown Death Eater's wand.