

## Warty Witch Fingers



Level: Easy

Prep Time: 20 minutes

Serves: About 20

Dipping Time: 30 minutes

- One 12-oz. package Snyder's Pretzel Rods
- One 11-oz. bag Kraft Vanilla Caramel Squares
- One 12-oz. bag Vibrant Green Wilton Candy Melts
- Pecan halves, for decorating
- 1 package Strawberry Sour Belts, for decorating
- One 5-oz. jar Black Celebration Pearls (candy bonbons), for decorating



6-inch skewers, for etching

With your fingers, flatten and sculpt the caramel squares onto the pretzel rods to create the witch's fingertip and knuckle. Be gentle when handling, the pretzel rods break easily. Refrigerate for 15 minutes to harden.



1. With a kitchen scissors, cut the strawberry sour belts into pointed fingernail shapes.
2. Microwave the Candy Melts according to the instructions on the package. Dip the pretzel rods into the melted chocolate. Gently tap off excess chocolate. Lay the fingers on a baking sheet lined with wax paper.
3. Immediately decorate the fingernail with either a pecan half or the cut sour belt. Next, individually push the black Celebration Pearls (warts) into the chocolate so it doesn't fall out.
4. Refrigerate for 20 minutes to harden. When the chocolate has hardened, etch lines beneath the fingernail and on the knuckle with the tip of a skewer.