



## Pretzel Skeletons

Level: Easy

Prep Time: 15 minutes

Serves: 10-12

Cooking & Assemble Time: 1 hour 15 minutes



1 (18 oz.) box Ghirardelli Double Chocolate Brownie Mix  
(plus egg, oil, & water as directed on box)

Cupcake or small loaf liners

$\frac{1}{2}$  (24 oz.) package Almond Bark, chocolate flavored

1 small container Chocolate Jimmie Sprinkles

10 to 12 lollipop sticks

White Yogurt or White Chocolate Covered Pretzels (see Notes)

$\frac{1}{2}$  (10 oz.) package large marshmallows

Wilton edible color marker, black

Mix and bake brownies in an 8x8 pan according to the box instructions.

When the brownies are done baking and have cooled completely, cut them into rectangular pieces with a plastic knife, about 2"x3 $\frac{1}{2}$ ". Place the brownie pieces in individual cupcake liners.

In a disposable container or bowl, melt the almond bark in the microwave according to the instructions on the package. Spoon heaping mounds of chocolate on the brownie pieces and let the chocolate ooze down the sides. Do not completely cover the brownie, you want the chocolate to look uneven. While the chocolate is still wet, sprinkle the chocolate Jimmie sprinkles, then gently push down a lollipop stick in the center of the brownie. When the chocolate has hardened, stack about 5 pretzels on the lollipop stick (see picture - below right). With the black edible marker, draw a skeleton face onto a marshmallow. Push marshmallow skull on top of the lollipop stick. Serve as is or package in clear cello bags as favors. Does not need to be refrigerated, but keep away from heat.



Notes:

- I used a 7.5 oz. package of Flipz White Fudge Covered Pretzels, but in the past I've also used white yogurt covered pretzels. I recommend buying an extra bag in case some pretzels are broken in the package.