

# Blueberry Chocolate-Covered Pretzels

Servings: 12

Prep Time: 25 min

Cook Time: 5 min



## INGREDIENTS

### Homemade Blueberry Jam

- 6 1/2 cups fresh blueberries, coarsely chopped (about 5 pints)
- 1 package granulated fruit pectin for lower-sugar recipes
- 4 1/2 cups granulated sugar, divided

### Blueberry Chocolate-Covered Pretzels

- 12 ounces white chocolate chips
- 1/3 cup homemade blueberry jam
- 2 tablespoons heavy cream
- 2 cups mini pretzels

## INSTRUCTIONS

### Homemade Blueberry Jam

- 1 In a large saucepan, combine blueberries and 1/2 cup water. In a small bowl, stir together pectin and 1/4 cup of the sugar; stir into blueberry mixture. Bring to a rolling boil over high heat, stirring constantly.
- 2 Add remaining sugar all at once; return to a rolling boil. Boil for exactly 1 minute, stirring constantly. Remove from heat; skim off any foam. Let stand for about 30 min or until cool enough to handle.

### Notes

- Remaining jam can be covered and refrigerated for up to 1 week.
- Store pretzels in an airtight container in a cool, dry area for up to 7 days.

### Blueberry Chocolate-Covered Pretzels

- 1 In a microwave-safe bowl, combine white chocolate chips, 1/3 cup of the jam, and cream; microwave on medium for 1 to 2 minutes, stirring every 20 seconds, until smooth and melted.
- 2 Using 2 forks, dip pretzels in melted chocolate mixture, letting any excess drip back into the bowl. Place in a single layer on parchment paper-lined baking sheets. Refrigerate for about 1 hour or until chocolate is set and hardened.
- 3 Drizzle additional melted chocolate over pretzels.



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