

# Green Clover Pretzels

*It'll be a lucky day for anyone who gets a bite of these sweet treats. They're fast to make and portable, making them ideal for sharing at school or work.*

- 8 oz. almond bark, chopped
- Green food coloring (optional)
- Parchment paper
- 24 small twist pretzels
- Green sanding sugar
- Green, sour spaghetti candy cut into 1-in. pieces
- 72 green chocolate candies (such as M&Ms)



1. Microwave almond bark for 1 minute. Stir well until smooth. Heat for an additional 30 seconds if necessary. Add a few drops of green food coloring and stir (optional).
2. Line a baking sheet with parchment paper. Using two forks, dip pretzels in almond bark until completely covered. Allow excess almond bark to drip off pretzels and place them on a lined baking sheet.
3. Before they're dry, sprinkle each pretzel with sanding sugar, and add a piece of sour spaghetti candy as the stem. Top with green chocolate candies.
4. Let them completely cool and dry before transferring to your serving platter.

Makes 2 dozen clovers