

Pumpkin Pretzels

Ingredients

Thin, regular pretzels
Orange chocolate melts
Gummy Worms

Cooking Tools

Microwaveable bowl
Baking tray
Parchment paper
Adaptive Knife
Cutting board
Spoon
Fork

- 1) Open up the pack of Gummy Worms, using an adaptive knife, cut the green stems.
- 2) Put parchment on a baking tray.



- 3) Open the bag of orange chocolate melts and put them in a microwaveable bowl, and put them in a microwaveable bowl.



- 4) Microwave the chocolate melts for 50 seconds.
- 5) Take out the bowl out of the microwave with a hot mitt.
- 6) Stir the orange melts with a spoon, the more you stir, the creamier it will get.

7) Open the bag of pretzels and put a few on a plate.

8) Put a pretzel in the bowl with melted chocolate melts, with a fork move the pretzel around, until it is covered in orange.



9) Hold the pretzel over the bowl and let the extra chocolate drip back into the bowl.

10) Put the pretzel on the parchment paper.

11) Add the green stems to the pretzel.

