



Rolo Pretzel Christmas Wreaths

A Sweet Little Tradition

I love making these wreaths every December. They are so simple. My grandson, Jamie, helped me last year. He was so careful placing each kiss.

He said they looked like tiny edible nests. I still laugh at that. This treat is perfect for little hands to help with. It builds happy memories in your kitchen.

Why This Matters

Food is more than just eating. It is about sharing time. These wreaths are easy, so you can talk while you work.

You are not just making a snack. You are making a moment. That matters more than a perfect treat. Do you have a favorite simple recipe to make with family?

Let's Get Making

First, lay your pretzels on a tray. Unwrap all those chocolate kisses. This is the slow part. But it is worth it.

Place one kiss in each pretzel center. Now, the magic happens in a warm oven. It only takes a minute or two. You will see the chocolate get shiny and soft.

The Fun Part

Take the tray out. Doesn't that smell amazing? Now, press a mini candy right into each soft kiss. I like the red and green ones for Christmas.

Fun fact: The heat makes the kiss sticky. It holds the candy like glue! Then the fridge does the rest. It makes the chocolate firm again.

A Little Story for You

I once forgot to chill them. I was in a hurry for book club. The wreaths were a bit messy. But my friends did not mind one bit.

They ate every single one. It taught me a good lesson. The love you put in is what people taste first. Do you prefer your treats crunchy or chewy?

Sharing Your Creations

Once they are set, pile them on a plate. They look so cheerful. You can pack them in little bags for friends.

Giving food you made is a special kind of hello. It says you thought of someone. That is why this matters. It is a small gift from your heart.

See also Festive Four-Ingredient Eggnog Salad

Your Turn

Now you try it. I know you will do wonderfully. What other toppings would you try? Maybe a tiny piece of nut or a sprinkle?

Tell me how yours turn out. I would love to hear your story. Cooking is always better when we share our ideas.

Ingredients:

Ingredient	Amount	Notes
Circular pretzels	24	
Milk chocolate candy kisses	24	Unwrapped
Mini candy-coated chocolates	1 package (1.69 oz)	e.g., M&M's Minis



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Instructions

Step 1: First, get your oven nice and warm. Set it to 350°F. Lay your pretzels on a baking sheet. Make sure they aren't touching. I like to line my sheet with parchment paper. (It saves such a messy cleanup later!).

Step 2: Now, unwrap all those chocolate kisses. This is a perfect job for little helpers. Place one kiss in the center of each pretzel. See how they look like little hats? I still laugh at that.

Step 3: Bake them for just 1-2 minutes. Watch them closely! You want the chocolate soft and shiny, not melted flat. The kitchen will smell amazing. **What's your favorite baking smell? Share below!**

Step 4: Take the tray out. Quickly press a mini candy into each soft kiss. The chocolate will puff up around it. Be gentle so you don't break the pretzel. Then, let them chill in the fridge until firm.

Creative Twists

You can make these treats your own. Try using peppermint kisses for a cool holiday taste. Use red and green candies to look like holly berries. You could even use white chocolate stars. Which one would you try first? Comment below!

Serving & Pairing Ideas

Arrange these on a pretty plate in a circle. They look like a real candy wreath! Serve them with bowls of popcorn or fresh orange slices. For a drink, a creamy eggnog is so festive. A fizzy cream soda is fun for

everyone. Which would you choose tonight?

See also Citrus Glazed Carrots with Cranberry Sparkle



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Keeping Your Wreaths Merry & Bright

These sweet wreaths are best enjoyed the day you make them. The pretzel stays crunchiest then. But I know life gets busy! You can store them in a sealed container. Keep them in a single layer so they don't stick. They will last about three days at room temperature.

I don't recommend freezing them. The pretzel can get soggy when it thaws. I learned this the hard way! I once froze a batch for my grandson's visit. He said they tasted "sad." We made a fresh batch together instead.

You cannot reheat them. The chocolate will melt into a mess. Making a big batch ahead matters. It saves you time during the busy holiday rush. You can focus on visiting with family.

Have you ever tried storing it this way? Share below!

Simple Fixes for Happy Baking

First, the chocolate kiss might melt too much. Your oven could be too hot. I remember when mine pooled everywhere! Just bake for only one minute next time. Watch them like a little hawk.

Second, the candy might not stick. This means the chocolate cooled too much. You must press the candy in right away. Work quickly after taking the tray from the oven.

Third, the pretzels might burn on the bottom. Your baking sheet could be too dark. Use a light-colored pan instead. This small change makes a big difference. Fixing these issues builds your confidence. You also get a

prettier, tastier treat every time.

Which of these problems have you run into before?

Your Quick Questions, Answered

Q: Can I make these gluten-free?

A: Yes! Use gluten-free circular pretzels. Check the package label to be sure.

Q: Can I make them ahead?

A: You can assemble them a few hours before your party. Just keep them cool so the chocolate stays set.

Q: What can I use instead of Rolos?

A: A peanut butter chip or a Hershey's Hug works nicely. Get creative with your center jewel!

See also [Garlic and Herb Roasted Christmas Reds](#)

Q: Can I double the recipe?

A: Absolutely. Just use two baking sheets. Bake them one at a time for even heat.

Q: Any optional tips?

A: Use green and red M&M's for a festive look. *Fun fact: The "M" stands for Mars, the candy maker's last name!*

Which tip will you try first?

From My Kitchen to Yours

I hope you love making these little wreaths. They always bring a smile. Cooking is about sharing joy with others. It is one of life's sweetest gifts.

I would love to hear about your baking adventure. Tell me all about it in the comments below. Did your family enjoy them?

Have you tried this recipe? I am always here cheering you on. Happy cooking!

—Elowen Thorn.



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[Print Recipe](#)

Rolo Pretzel Christmas Wreaths

Author: Elowen Thorn



Cooking Method: [Baking](#)

Cuisine: [American](#)



Courses: [Dessert Snack](#)



Difficulty: **Beginner**

Prep time: **10 minutes**



Cook time: **2 minutes**

Rest time: **15 minutes**

Total time: **27 minutes**



Servings: **24 pieces**



Calories: **60 kcal**

Best Season: **Summer**

Description

Chocolate Rolo Pretzels

Ingredients

- □24 circular pretzels
- □24 milk chocolate candy kisses
- □1 1.69-ounce package mini candy-coated chocolates

Instructions

1. Preheat the oven to 350°F (175°C). Arrange the pretzels in a single, even layer on a baking sheet.
2. Unwrap each milk chocolate candy kiss and place one in the center of every pretzel.
3. Transfer the baking sheet to the preheated oven and bake for 1 to 2 minutes, or until the chocolate kisses have softened but not melted completely.
4. Remove the baking sheet from the oven. While the chocolate is still soft, gently press one mini candy-coated chocolate into the center of each softened candy kiss.
5. Place the baking sheet in the refrigerator and chill until the chocolate has fully set. Serve once firm.

Notes

For best results, ensure the chocolate kisses are only softened, not fully melted, to hold their shape. Store in an airtight container at room temperature or in the refrigerator.

Keywords: Rolo, Pretzel, Christmas, Wreath, Candy, Easy