



Salted Caramel Pretzel Sliders

Ingredients Needed for Salted Caramel Pretzel Sliders

- 1 package of Aunt Millie's Hawaiian Dinner Rolls
- 12 tablespoons unsalted butter
- 24 ounces giant marshmallows
- 24 Pretzel Snaps
- ½ cup caramel sauce
- 1 teaspoon flaky salt



Directions for Salted Caramel Pretzel Sliders

1. Preheat the oven to 350 degrees. While it heats, slice the dinner rolls in half and arrange the bottom halves in a 13" x 9" baking dish.
2. Spread a tablespoon of butter on each bottom roll, then top each with a marshmallow. Place the dish in the oven and toast until the marshmallows turn golden brown, about 2-3 minutes.
3. Remove the bottom rolls from the dish and let them cool for 5 minutes. Meanwhile, place the top halves of the rolls in the baking dish, top side down, butter each one, and toast in the oven until golden brown, about 3-5 minutes.
4. Layer the Pretzel Snaps on the bottom rolls, drizzle with caramel sauce, and sprinkle with flaky salt. Finish by placing the toasted roll halves on top.
5. Slice and serve immediately!

