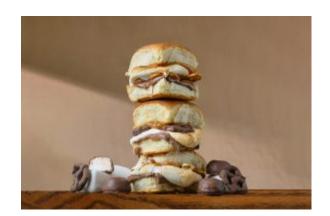


Salted Caramel Pretzel Sliders

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!

