# Angry Owls

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Ingredients:
Pretzel chips
Milk duds
Mini marshmallows
Mini M&Ms
Twizzlers

¼ cup chocolate chips

Directions:
*Preheat oven to 300 degrees.
*Line a baking sheet with parchment paper.
*Cut each milk dud into 3 pieces. Cut each mini marshmallow in half. Cut twizzlers into approximately ¾ inch pieces and slice each piece in half lengthwise.
*Place half of your pretzel chips, flat side up, on the baking sheet. Place a piece of the milk dud at the top and one on each of the sides, not covering the pretzel holes.
*Place a second pretzel chip on top of the milk duds, lining it up with the bottom one.
*Bake for 4 minutes. Remove from oven, leave on the parchment.
*Melt chocolate chips on a microwave safe plate in the microwave until melted and smooth. Spread over the plate so it forms a thin layer on the plate.
*For each pretzel "sandwich", dip the bottom only of two marshmallow halves in the chocolate and place, chocolate side down, on the two top holes of the pretzels (to make eyes).
*Dip mini M&Ms in the chocolate and press onto each marshmallow (to finish the eye).
*For each owl, dip 2 pieces of twizzler into the chocolate and form a "V" between the eyes.
*Place the baking sheet in the fridge to allow the chocolate to harden.