

Zucchini Bread Recipes

Iowa Party Bites

Mini pretzel-cheese bites with a honey-pecan glaze – quick, tasty, and perfect for parties.

15 min Prep time	**12 min** Cook time	**27 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 (16-oz) package ready-made pretzel dough, thawed
- [ ] 1 cup sharp cheddar cheese, grated
- [ ] 1/2 cup pecans, coarsely chopped
- [ ] 2 tbsp unsalted butter, melted
- [ ] 2 tbsp honey
- [ ] 1 tsp fresh lemon juice
- [ ] 1/4 tsp salt

Optional Dipping

- [ ] 1/4 cup sour cream
- [ ] 1 tbsp chopped chives
- [ ] A pinch of smoked paprika

Instructions

1. Preheat the oven to 375°F (190°C) and line a baking sheet with parchment.



2. On a lightly floured surface, roll the pretzel dough into a 1/4-inch thick sheet and cut into 2-inch squares.



3. Place a small mound of grated cheddar in the center of each square, then fold the corners up and pinch together to seal.



4. Arrange the sealed bites on the prepared sheet, brush lightly with melted butter.



5 Bake for 10-12 minutes, until the tops turn a light golden brown.



6 While the bites bake, whisk together honey, remaining butter, lemon juice, and salt. Once out of the oven, drizzle the glaze over the hot bites and toss with toasted pecans.



Nutrition per serving

250 kcal	9 g	22 g	13 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels sticky, refrigerate for 5 minutes before shaping.
- For extra flavor, sprinkle a pinch of smoked paprika on the glaze.
- Serve warm; the cheese is most gooey right after baking.