

Auntie Anne's® AT-HOME™ BAKING KIT

YOU'LL NEED:

Auntie Anne's® Baking Kit

2 - 18.8 oz. cans of Chunky Chicken Corn Chowder

2 - 10.75 oz. cans of cream of chicken soup

9" x 13" casserole dish

DOUGH PREPARATION (1 DOUGH MIX)

Prepare pretzel dough according to package directions (Dough Preparation).

BAKING INSTRUCTIONS

Preheat oven to 350°F.

1. While the dough is rising for 30 minutes, coat 9" x 13" pan with nonstick spray. Place the contents of 2 cans of chowder and 2 cans of cream of chicken soup into a medium size bowl and stir. Pour the soup mixture into 9" x 13" pan.
2. Spray an area of the counter with nonstick spray and turn the risen dough out onto that portion of the counter.
3. Lightly flour your rolling surface and roll dough to ½" thick. Cut pretzel biscuits using a 2" cookie/biscuit cutter (or cut into 2" squares).
4. In a medium bowl, dissolve baking soda packet in 4 cups of very hot tap water (150°F). Do not boil water. Stir until nearly dissolved. Dip the entire biscuit into the solution; then blot the bottom of the biscuit on a paper towel. Place 12 biscuits on top of the chicken mixture; four rows of three biscuits.
5. Cover with foil and bake in preheated oven for 30 minutes. Remove foil and continue baking for an additional 15 minutes. NOTE: Internal (core) temperature of the chicken should meet or exceed 165°F.

*If you have extra dough, re-roll with rolling pin and cut more biscuits. Dip these additional pretzel biscuits into the baking soda solution and bake on a greased baking sheet for 7-9 minutes or until golden brown.

CHICKEN AND PRETZEL BISCUITS



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