

# Auntie Anne's<sup>®</sup> AT-HOME™ BAKING KIT

## YOU'LL NEED:

Auntie Anne's<sup>®</sup> Gingerbread Baking Kit  
Nonstick spray  
4 Tbsp. butter (optional)

### For Lemon Dip (Optional):

1½ Cups powdered sugar  
2½ Tablespoons fresh lemon juice

## DOUGH PREPARATION (1 DOUGH MIX)

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

## BAKING INSTRUCTIONS

1. After dough has rested for 30 minutes, preheat oven to 425°F. Spray an area of the counter with baking spray and turn the risen dough out onto that portion of the counter. Cut strips of dough that measure 1½" x 8". Pull dough strip to stretch it out. Start in the middle and move your hands outward while pulling, stretching, and rolling the dough strip. Roll each piece into a rope ½" wide x 36" long (about the thickness of your finger). Do not over-roll the dough strip.



2. Cut the 36" strip of dough into 6 equal portions each approximately 6" in length. (Cut strip into 2" pieces for nuggets.) Roll all pretzel sticks and/or nuggets before proceeding to next step.
3. In a medium bowl, dissolve baking soda in 4 cups of very hot water. (150°F). Do not boil water. Stir until nearly dissolved.
4. Lightly coat baking tray with nonstick spray. Pick up each stick and quickly dip into the baking soda solution. Place stick on towel to drain off excess solution, and then place on coated tray (the sticks/nuggets should not be touching).
5. Bake one tray at a time on the center rack in preheated oven for 4 minutes. After 4 minutes, rotate the tray 180° and bake for an additional 2-3 minutes, or until golden brown. Baking times may vary.

## GINGERBREAD PRETZEL STICKS/NUGGETS



6. Optional: Melt 4 tablespoons of butter. After baking Gingerbread Sticks/Nuggets and before they cool, brush butter on top of pretzels and sprinkle with cinnamon sugar packet.

Serving Suggestion: serve warm Gingerbread Pretzel Sticks/Nuggets with caramel dipping sauce or try our Lemon Dip below.

### LEMON DIP (OPTIONAL):

Place powdered sugar and lemon juice into a mixing bowl and whisk until smooth. (An electric mixer may also be used.)

#### INTERESTED IN FUNDRAISING?

AuntieAnnesFundraising.com  
toll-free hotline 1-866-299-4654  
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#### QUESTIONS?

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