

Auntie Anne's® AT-HOME™ BAKING KIT

YOU'LL NEED:

Auntie Anne's® Baking Kit

- 1 cup warm water
- 1/3 cup + 2 tablespoons vegetable oil, divided
- 2 eggs, divided
- 1 yellow onion, peeled and chopped
- 1 1/2 lbs. russet potatoes (about 3), peeled and halved
- 4 oz. cream cheese, softened
- 1 teaspoon kosher salt
- 1/2 teaspoon coarsely ground pepper
- 1 tablespoon pretzel salt (from the kit)
- 1 tablespoon poppy seeds
- 1 tablespoon sesame seeds

DOUGH PREPARATION (1 DOUGH MIX)

1. Dissolve contents of yeast packet in warm water and set aside until bubbly.
2. In another bowl, combine 1 dough mix, 1/3 cup vegetable oil, 1 egg and the yeast/water mixture. With an electric mixer fitted with a bread hook, mix on low speed until dough begins to combine, then increase speed to medium until smooth.
3. Transfer to a greased bowl, cover with plastic wrap, and set aside to rise, about 45 minutes.

BAKING INSTRUCTIONS

Preheat oven to 375°F.

Yield: 10 servings

1. While dough rises, heat remaining 2 tablespoons oil in a large sauté pan over medium heat.
2. Add onion, reduce heat to medium low, and cook, stirring occasionally, until deeply golden, about 25-30 minutes.
3. Cover potatoes with cold water and bring to a boil over medium heat. Cook until tender; then drain well. Mash potatoes with cream cheese, then season with salt and pepper and stir in caramelized onions.
4. Divide risen dough in half. Working with one half at a time, roll or stretch dough into an 18" x 6" rectangle.

"EVERYTHING" POTATO KNISHES



5. Arrange five 1/4 cup balls of potato filling down the length of the dough, centered between top and bottom, then fold top third of dough over the filling to cover, then fold up bottom third of dough, like a business letter, to encase the filling. Slice between balls of filling, bring corners together on top of each knish, then flip and place seam-side down on a parchment-lined baking sheet. Repeat with remaining dough and filling to form 10 knishes.
6. Lightly beat remaining egg and brush over knishes. Stir together pretzel salt, poppy seeds and sesame seeds, and sprinkle heavily over knishes, then use a sharp knife to cut an "X" on top of each knish.
7. Bake in preheated oven until golden brown, about 20 minutes. Cool slightly, then serve warm.

INTERESTED IN FUNDRAISING?

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QUESTIONS?

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