

Auntie Anne's® AT-HOME™ BAKING KIT

YOU'LL NEED:

Auntie Anne's® Baking Kit
3 tablespoons butter, divided
6 eggs
¼ teaspoon salt
1½ pounds honey roasted deli ham, sliced
8 oz. baby Swiss cheese, sliced
8 oz. sharp cheddar cheese, sliced

DOUGH PREPARATION (1 DOUGH MIX)
Prepare pretzel dough according to package directions (Dough Preparation).

BAKING INSTRUCTIONS
Preheat oven to 350°F.

Yield: 8 servings

1. Cover a large, 16" x 14" baking sheet with parchment paper. Coat paper with cooking spray. Set aside.
2. Dissolve baking soda in 4 cups very hot tap water according to the instructions included in the box. Set aside.
3. In a large frying pan over medium-low heat, add 1 tablespoon butter. When the butter has melted, add the eggs being careful not to break the yolks, and cook until the whites are firm. Gently separate the eggs with a spatula and then turn them over. Cook about 30 seconds more or until they are cooked through. Remove pan from heat and sprinkle the eggs with salt. Set aside.
4. After dough has rested, place it in the center of the parchment-lined baking sheet. Spread dough out to form a 16"x12" rectangle. Along each long side, cut 1" strips one-third the way toward the center of the dough, leaving the middle third of the dough uncut.
5. To assemble braid, layer the following down the center of the dough in this order: eggs, half of the ham, Swiss cheese, remaining ham, and cheddar cheese. To braid the dough, start at one end and fold alternating strips of dough across the filling at an angle. Tuck each dough strip underneath the filling on the opposite side to help seal the braid.

TWO-CHEESE HAM AND EGG BRAID



6. Brush braid with the baking soda solution.
8. Bake for 30 minutes or until golden brown and braid sounds hollow when tapped.
9. Remove braid from parchment paper and place on cutting board or serving plate. Melt remaining 2 tablespoons of butter and brush it over the braid. Allow braid to rest for several minutes before cutting and serving.

INTERESTED IN FUNDRAISING?

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QUESTIONS?

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