Auntie Anne's® At-Home™ Baking Kit

JALAPEÑO PRETZEL POPPERS

You'll Need:

Auntie Anne's® Baking Kit
1 - 8 oz. box softened cream cheese
1 jar jalapeños (sliced or chopped)
6 slices ready-cooked bacon
3 cloves freshly pressed garlic

Dough Preparation (1 Dough Mix)

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

Baking Instructions

Preheat oven to 400˚F.

Yield: 20 Jalapeño Pretzel Poppers

1. Follow directions included with the baking kit through Step 1 of the TWIST section.
2. During the dough-resting phase, drain and chop jalapeños and add to softened cream cheese. Chop bacon slices and add to cream cheese mixture. Set aside.
3. In a medium bowl, dissolve the baking soda packet in 4 cups very hot tap water and stir until almost completely dissolved.
4. Cut off a two-tablespoon sized piece of dough and roll into a ball. Flatten ball on flat surface (no spray or flour) with bottom of a glass to form a 2" circle.
5. Place 1 rounded teaspoon of cream cheese mixture onto dough circle and pull up all sides to form a sack. Twist top of sack to pinch dough and trim off excess top with a knife.
6. Dip the filled dough sacks in baking soda mixture and drain on paper towel. Top with a pinch of chopped fresh garlic and place on sprayed baking sheet.
7. Repeat with remaining dough. Bake 1 tray at a time, on center rack of preheated oven for 5 minutes. Turn and bake an additional 2 minutes or until golden brown. Serve warm.

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