

WHAT'S INCLUDED
 Dough Mix, Yeast,
 Baking Soda, Salt,
 Cinnamon Sugar

FOR SOFT PRETZELS, YOU WILL ALSO NEED
 • Nonstick cooking spray
 • Flour for dusting
 • 4 Tablespoons butter (optional)

INSTRUCTIONS for Pretzels



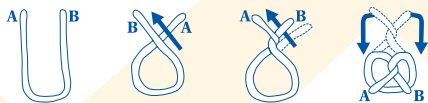
MIX (Dough Preparation)

- 1 DISSOLVE** active dry yeast packet in 1 1/4 cups lukewarm water.¹
- 2 LET SIT** for 2 minutes.
- 3 ADD** dough mix to yeast/water mixture and mix until ball forms.²
- 4 KNEAD** dough ball on a lightly floured surface for 5-7 minutes.³
- 5 PLACE** dough ball into large greased bowl.
- 6 COVER** dough ball with plastic wrap that has been sprayed with nonstick spray.
- Let dough **RISE** for 30 minutes in a warm spot.⁴



TWIST

- 1 PREHEAT** oven to 425°F.
- 2 SPRAY** small area of counter with nonstick spray and turn out risen dough.⁵
- 3 CUT** strips of dough 1 1/2" wide by 8" long.
- 4 ROLL**, stretch and pull dough into 36"x1/2" rope.⁶
- 5 SHAPE** dough into pretzel shapes as shown below.⁷



BAKE

- 1 DISSOLVE** and stir the baking soda into 4 cups of very hot tap water in a medium bowl (do not boil).
- 2 COAT** baking tray lightly with nonstick spray.
- 3 DUNK** each pretzel briefly in baking soda solution.⁸
- 4 PLACE** pretzels on greased baking tray and sprinkle with salt (optional).
 For Cinnamon Sugar Pretzels: do not salt; cinnamon sugar is added after baking.
- 5 BAKE** one tray at a time for 5 minutes.
- 6 ROTATE** tray 180° and bake an additional 2-5 minutes or until golden brown.⁹



ENJOY

- 1 MELT** butter (if desired) and brush over freshly baked pretzels.
- For Cinnamon Sugar Pretzels: brush plain pretzels with butter first, then **SPRINKLE**.¹⁰

HELPFUL TIPS

- 1 Do not add baking soda to dough mix.** It will be used only during baking.
- 2 If using an electric mixer,** use dough hook on low speed for 1 minute, increase speed to medium low and continue for 4 minutes.
- 3 Add small amount of flour** if dough is too sticky.
- 4 Good warm spots:** a sunny window, near a warm stove or on top of refrigerator.
- 5 Do not spray area where you will be rolling the pretzels.**
- 6 Start in the middle and work your way outward.** Do not over-roll the dough strip.
- 7 For Pretzel Stix,** cut the 36" strip of dough into 6" portions. For Nuggets, 2" portions. Or experiment with your own fun shapes.
- 8 Place pretzel on towel to drain off excess baking soda solution.**
- 9 Baking times may vary.**
- 10 Visit AuntieAnnesRecipes.com** for more tips and recipes.

MAKES
10
 PRETZELS
 OR
 50-60 PRETZEL
 STIX



Monkey Bread (Cinnamon Pull-Apart Bread)

What You Will Need

- 1 Auntie Anne's® Homemade Baking Mix,
 follow DOUGH PREPARATION instructions on the
 reverse side (allow dough to rise)
- 1 Stick butter
- 1 1/2 Cups granulated sugar
- 3 Tablespoons ground cinnamon
- 1 Bundt pan

Baking Instructions

This recipe does not use baking soda or salt.

- 1 **PREHEAT** oven to 350°F.
 - 2 **MELT** 1 stick of butter.
 - 3 **MIX** sugar and cinnamon in a small bowl.
 - 4 **DIVIDE** the dough into approximately 45-50 pieces
 and form into 1" balls.
 - 5 **PLACE** dough balls in melted butter and coat evenly.
 - 6 **ROLL** buttered dough balls in cinnamon and sugar mixture.
 - 7 **PLACE** buttered and coated balls into greased
 Bundt pan.
 - 8 **BAKE** 30-35 minutes or until golden brown.
 - 9 **COOL** in pan for 5 minutes.
 - 10 **INVERT** onto serving plate.
 - 11 **SERVE** warm (best) or cool (still great).
- YIELD:** 8-10 servings



VIEW DEMONSTRATION VIDEO



QUESTIONS?

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Goopy Pretzel Bars

What You Will Need

- 1 Auntie Anne's® Homemade Baking Mix,
 follow DOUGH PREPARATION instructions on the
 reverse side (allow dough to rise)
- 6 Tablespoons butter, divided
- 14 Ounces caramel candies, unwrapped
- 2 Tablespoons butter
- 2 Tablespoons milk
- 2 Cups milk chocolate chips
- 2 Tablespoons shortening
- 1 Cup chopped pecans

Baking Instructions

This recipe does not use baking soda or cinnamon spray.

- 1 **PREHEAT** oven to 425°F.
 - 2 **SPRAY** After dough has risen, spray two 13" x 9" baking pans with nonstick cooking spray.
 - 3 **DIVIDE** dough in half; press each half into bottom of each pan.
 - 4 **BAKE** for 5 minutes. Rotate pans 180° and bake for an additional 5 minutes, or until golden brown.
 - 5 **MELT** 4 tablespoons of butter. Brush butter over dough and sprinkle with salt. Set pans aside to cool.
 - 6 **COMBINE** caramels, remaining 2 tablespoons of butter, and milk in small saucepan. Cook and stir over low heat until smooth and creamy.
 - 7 **DRIZZLE** mixture over cooked pretzel dough in pans.
 - 8 **REFRIGERATE** for 10 minutes.
 - 9 **PLACE** milk chocolate chips and shortening in another saucepan.
 - 10 **COOK** and stir over low heat until completely melted and smooth.
 - 11 **DRIZZLE** chocolate mixture over caramel layer in pans. Sprinkle with pecans.
 - 12 **REFRIGERATE** for 10 minutes to set before cutting into bars and serving.
- YIELD:** 64 servings

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Pretzel Dogs



Strawberry Cheesecake Pizza



Pretzel Rolls



Cherry Bombs