

Auntie Anne's AT-HOME™ BAKING KIT

YOU'LL NEED:

Auntie Anne's® Baking Kit (1 Dough mix, 1 Yeast packet,
1 Baking soda packet)
Flour (for dusting)
Nonstick spray
Frozen Twix® candy bars or similar type candy bars (or cookies)
Optional: 1 Stick butter, powdered sugar, chocolate syrup

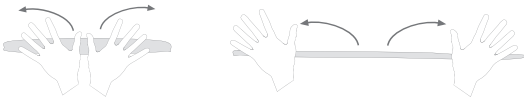
DOUGH PREPARATION

Please refer to instructions included in your
Auntie Anne's® Baking Kit

BAKING INSTRUCTIONS

Preheat oven to 425°F.

1. Spray an area of the counter with nonstick spray and turn the risen dough out onto that portion of the counter. Do not spray or flour the area where you will roll and stretch the dough.
2. Cut strips of dough that measure 6" long by 1 ½" wide.
3. Pull the 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 25" long by ½" wide. Place frozen Twix bar vertically into



dough 1" from the end of dough strip and start rolling and pressing the Twix bar up the dough strip, overlapping the seams to prevent unraveling. Completely cover Twix bar and roll so dough extends ½" beyond bar. Pinch and press dough to seal; this is important so the chocolate remains

inside the pretzel wrap as it starts to melt. Set wrapped candy bar aside and begin the wrapping process again with the next candy bar. Repeat with all the dough strips. Yield: 10-15, may vary by candy bar.



CANDY BARS & COOKIES



4. In a medium bowl, dissolve 1 baking soda packet in 4 cups of very hot water (150°F). Stir until nearly dissolved.
5. Lightly coat baking tray with nonstick spray. Pick up each wrapped candy bar and quickly dip into the baking soda solution. Place on a towel to drain off the excess solution, and then place on coated tray. Make sure they do not touch.
6. Bake one tray at a time on the center rack in preheated oven for 5 minutes. After 5 minutes, rotate tray 180° and bake for an additional 2-4 minutes or until golden brown. Baking times may vary.
7. Optional: Melt 1 stick of butter. After baking the wrapped candy bars and before they cool, brush butter over the top.

EAT AND ENJOY!

Serving suggestion: Generously shake powdered sugar and drizzle chocolate syrup on top of the buttered and baked wrapped candy bars.

INTERESTED IN FUNDRAISING?

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

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