

Auntie Anne's[®] AT-HOME™ BAKING KIT

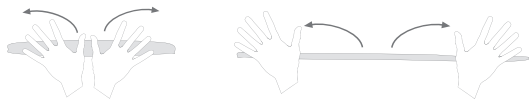
YOU'LL NEED:

Auntie Anne's® Baking Kit (1 Dough mix, 1 Yeast packet, 1 Baking soda packet, 1 Salt packet, 1 Cinnamon sugar packet)
Flour (for dusting) Nonstick spray
Red food coloring 1 Stick butter (optional)

DOUGH PREPARATION

NOTE: Set aside the baking soda packet for later use. Do not add baking soda to the dough mix. Read all instructions before proceeding.

1. In a large bowl, dissolve contents of 1 yeast packet in 1¼ cups lukewarm tap water (105°F). Let sit about 2 minutes. Water temperature must not exceed 115°F.
2. Add 1 dough mix to yeast/water mixture. Using a rubber spatula (or your hands), mix until dough ball forms.
3. Turn dough ball onto lightly floured surface and knead until soft, slightly sticky dough is formed (approximately 5-7 minutes). Add a small amount of flour if dough is too sticky.



4. Split the dough into two equal portions. Set aside one portion to rise as described in steps 5 and 6. To the other half, add nine drops of red food coloring and knead into the dough (gloves are recommended for this step).
5. Place dough balls into separate bowls that have been coated with nonstick spray. Coat a sheet of plastic wrap with nonstick spray and place on top of each dough ball, tucking sides down around dough (to prevent dough from drying out).
6. Place bowls in a warm spot (85-95°F) for 30 minutes so the dough can rise.

BAKING INSTRUCTIONS

Preheat oven to 425°F.

1. Spray an area of the counter with baking spray and turn the risen dough out onto that portion of the counter.
Do not spray or flour the area where you will roll pretzels.
2. Cut strips of dough that measure 1½" wide x 8" long (both dough's).

COLORED CANDY CANE PRETZELS



3. Pull dough strip to stretch it out. Start in the middle of strip. Move your hands outward while pulling, stretching, and rolling the dough strip. Roll each piece into a rope ½" wide x 36" long (about the thickness of your finger).
Do not over-roll the dough strip.
4. Cut each strip in half. Twist one white strip and one red strip together.
5. In a medium bowl, dissolve 1 baking soda packet in 4 cups of very hot water (150°F). Stir until nearly dissolved.
6. Lightly coat a baking tray with nonstick spray. Pick up the twisted strip and quickly dip into the baking soda solution. Place the shape on a towel to drain off the excess solution, place on the tray and shape the twist into a candy cane. Sprinkle with pretzel salt if desired; Cinnamon Sugar pretzels do not need salt.
7. Bake one tray at a time on the center rack in the preheated oven for 12-15 minutes or until golden brown. Rotate halfway through baking. Baking times may vary.
8. Melt 1 stick of butter (optional). After baking the candy cane pretzels and before they cool, brush butter over top of salted or plain pretzels. For Cinnamon Sugar candy cane pretzels, brush butter over top and sprinkle with cinnamon sugar mixture. **Eat and Enjoy!**

INTERESTED IN FUNDRAISING?

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QUESTIONS?

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