

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
Chocolate Chips and/or M&M's®
1 Stick butter (optional)

DOUGH PREPARATION

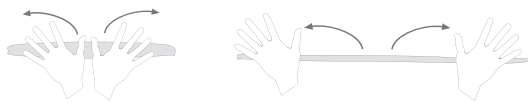
Please refer to instructions included in your Auntie Anne's® Baking Kit

BAKING INSTRUCTIONS

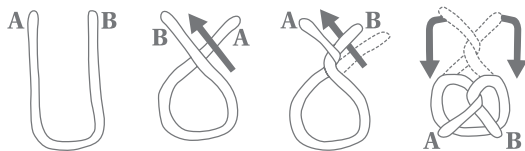
Preheat oven to 425°F.

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 pretzels.
2. Cut strips of dough that measure 1½" wide x 8" long.
3. Place 12-15 Chocolate Chips or M&M's® down the center of the dough strip and push the candy pieces fully into the dough.
4. 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.



5. **For Pretzels:** shape dough strip into a "U" on the counter. Cross the ends (A & B), then cross them again. Pinch the ends to the bottom of the "U" about 2 inches apart. Use the pretzel printed on this page as a guide. Experiment with other shapes, letters, or numbers; use your creativity!



CHOCOLATE CHIP AND M&M'S® PRETZELS



For Pretzel Stix: cut the 36" strip of dough into 6 equal portions (approximately 6" each).

6. Roll all pretzels, Stix, or shapes before proceeding to step 7 (dough should yield 8-10 large pretzels).
7. In a medium bowl, dissolve 1 baking soda packet in 4 cups of very hot water (150°F). Stir until nearly dissolved.
8. Lightly coat a baking tray with nonstick spray. Pick up each pretzel by the pinched ends and quickly dip into the baking soda solution. Place pretzel on towel to drain off excess solution, then place on coated tray.
9. Bake one tray at a time on the center rack in the preheated oven for 5 minutes. After 5 minutes, rotate tray 180° and bake for an additional 2-5 minutes or until golden brown. Baking times may vary.

Melt 1 stick of butter (optional). After baking pretzels and before they cool, brush butter over top of pretzels. For Cinnamon Sugar pretzels, brush butter over top of unsalted pretzels and sprinkle with cinnamon sugar mixture.

Eat and Enjoy!

INTERESTED IN FUNDRAISING?

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

toll-free hotline 1-877-778-9588
customercare@auntieannesinc.com
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