

# 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

Rolling pin

Cookie cutters (optional)

Festive decorations: icing, sprinkles, jimmies, colored sugar, crushed candies, etc.

## 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 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 3" wide x 6" long.
3. Lightly flour your counter and rolling pin. Roll the dough to 1/4" thick.
4. Use cookie cutters or a knife to cut shapes into the dough or follow pretzel twisting directions (in the kit). Use your creativity!
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 each pretzel shape and quickly dip into the baking soda solution. Place the pretzel on a towel to drain off the excess solution, and then place on the coated tray.
7. Bake one tray at a time on the center rack in the preheated oven for 6 minutes or until golden brown. After 6 minutes, rotate tray 180° and bake for an additional 2-5 minutes or until golden brown. Baking times may vary.
8. Once the pretzel shapes cool spread on icing and candy decorations. **Eat and Enjoy!**

## FESTIVE PRETZELS AND HOLIDAY SHAPES



Festive Pretzels



Pretzel Holiday Shapes

### INTERESTED IN FUNDRAISING?

AuntieAnnesFundraising.com  
toll-free hotline 1-866-299-4654  
fundraising@auntieannesinc.com

### QUESTIONS?

toll-free hotline 1-877-778-9588  
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