

## FRIED DOUGH (YIELD 40 PIECES)

You'll need: Auntie Anne's Baking Kit • Oil or shortening for frying •  
Optional toppings: powdered sugar, chocolate syrup, caramel syrup

### DOUGH PREPARATION (1 DOUGH MIX)

**NOTE: You will not need the baking soda packet for this recipe. 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. Place dough ball into a large bowl that has been coated with nonstick spray. Coat a sheet of plastic wrap with nonstick spray and place on top of dough ball, tucking sides down around dough (to prevent dough from drying out).
5. Place bowl in a warm spot (85-90°F) for 30 minutes so the dough can rest (i.e.: place bowl by a sunny window, on top of or near a warm oven, or on top of a refrigerator).

**IF USING AN ELECTRIC MIXER:** Follow steps 1 and 2, combining yeast and water directly in a large mixing bowl. Add dough mix to bowl with yeast/water mixture. Using an electric mixer fitted with a dough hook attachment, turn on low speed for 1 minute to allow dough mix to incorporate into the yeast/water mixture. Increase speed to medium low and continue mixing for an additional 4 minutes. Dough should form a soft, smooth, and slightly sticky ball. Continue to step 4 above.

### FRIED DOUGH INSTRUCTIONS (Fried Pretzel Sopapillas)

Fry Oil Temperature: 375°F

1. While dough is rising preheat oil to 375°F in a deep fryer or large heavy skillet.
2. Pinch off 1-inch portions of dough (the size of a donut hole) and slightly press down into disks.
3. Fry 4-6 pieces of dough at a time in the hot oil 3½ to 4½ minutes, turning once with metal tongs to evenly brown all sides. Yield: 40
4. Remove the Fried Dough from the oil and place onto a paper towel to drain.

**Tip:** Add anything you would like to the Fried Dough, such as cinnamon sugar (included in baking kit), powdered sugar, or drizzle with chocolate or caramel syrup.



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