



## SOFT PRETZEL BAKING INSTRUCTIONS

### YOU'LL NEED

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- Auntie Anne's Fundraising Soft Pretzels (Contains: 6 frozen pretzels, salt, cinnamon sugar)
- 4 tablespoons butter

### BAKING INSTRUCTIONS (OVEN/TOASTER OVEN)

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#### (FOR A CRISP PRETZEL - ORIGINAL / CINNAMON SUGAR)

1. Preheat oven to 425°F and place frozen pretzels on a baking sheet.
2. For **Original** pretzels, moisten top of pretzels with water and sprinkle salt on top (Auntie Anne's recommends 3 to 4 grains per bite). No salt is needed to make Cinnamon Sugar pretzels.
3. Bake for 6 to 8 minutes or until pretzels are golden brown and fully warmed.
4. Melt 4 tablespoons butter. After baking pretzels and before they cool, brush melted butter over top of pretzels as desired.
5. For **Cinnamon Sugar** pretzels: sprinkle cinnamon sugar topping over the baked, buttered, unsalted pretzels.

*Note: Children should only use an oven under adult supervision.*

### MICROWAVE OPTION

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#### (FOR A SOFTER PRETZEL - ORIGINAL / CINNAMON SUGAR)

1. Place 1 frozen pretzel on a microwave safe plate.
2. For an **Original** pretzel: moisten top of pretzel with water and sprinkle salt on top (Auntie Anne's recommends 3 to 4 grains per bite). No salt is needed to make Cinnamon Sugar pretzels.
3. Microwave on high for 45-55 seconds, or until pretzel is fully heated.
4. Melt 4 tablespoons butter. After heating pretzel and before it cools, brush melted butter over top.
5. For a **Cinnamon Sugar** pretzel: sprinkle cinnamon sugar topping over the heated, buttered, unsalted pretzel.

### SERVING SUGGESTION

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Make one at a time or make all 6. Soft Pretzels are a great snack anytime! Add your own dipping sauces or toppings for custom creations.

### QUESTIONS / INTERESTED IN FUNDRAISING?

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Please visit [AuntieAnnesFundraising.com](http://AuntieAnnesFundraising.com), call our toll-free hotline 1-866-299-4654, or e-mail [fundraising@auntieannesinc.com](mailto:fundraising@auntieannesinc.com)

### VISIT

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