

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
1 Stick butter (optional)

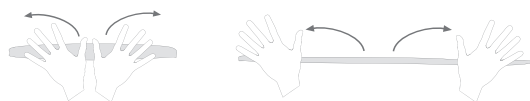
DOUGH PREPARATION

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 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.
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. Experiment with letters, numbers and shapes.
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 shape and quickly dip into the baking soda solution. Place the shape on a towel to drain off the excess solution, and then place on the tray. Sprinkle with pretzel salt if desired; Cinnamon Sugar pretzels do not need salt.

FUN PRETZEL SHAPES



7. Bake one tray at a time on the center rack in the preheated oven for 6 minutes. After 6 minutes, rotate tray 180° and bake for an additional 2-5 minutes or until golden brown. Baking times may vary.
8. Melt 1 stick of butter (optional). After baking the shapes and before they cool, brush butter over top of salted or plain 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
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QUESTIONS?

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