

DOUGH PREPARATION (1 DOUGH MIX)

NOTE: Reserve baking soda packet for later use. 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 tacky 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 (85-95°F) for 15 minutes so the dough can rise.

IF USING AN ELECTRIC MIXER: Follow steps 1 and 2, combining yeast and water directly into 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 tacky ball. Continue to step 5.

Note: Bread Machines may be used to mix the dough (steps 1-3). Machines vary; total mixing time should not exceed 15 minutes.



PRETZEL DINNER ROLLS BAKING INSTRUCTIONS

1. Preheat the oven to 425°F. 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. For dinner rolls, cut a 12" x ½" strip of dough*. Without stretching the dough out follow instructions to twist a pretzel. See [Soft Pretzel](#) baking instructions. Rather than a distinct pretzel shape, you will get a tightly closed-in pretzel roll.
3. Twist as many rolls as you would like and then in a medium bowl, dissolve baking soda in 4 cups hot water. Stir until nearly dissolved.
4. Lightly coat baking tray with nonstick spray.
5. Pick up each pretzel roll and quickly dip into the baking soda solution. Place pretzel roll on towel to drain off excess solution, and then place on coated tray (rolls should not be touching). Sprinkle with salt if desired.
6. Place the tray of rolls in a warm spot and allow them to rest for 15 minutes. You will notice that the rolls will start to rise and look light and fluffy. After 15 minutes they are ready to be baked.
7. Bake one tray at a time on the center rack in preheated oven for 5 minutes. After 5 minutes, rotate the tray 180° and bake for an additional 3-5 minutes, or until golden brown. Baking times may vary.
8. Melt 4 tablespoons butter (optional). After baking the rolls and before they cool, brush butter on top of each pretzel roll.

**Note: For sandwich rolls follow the same procedure except in Step 2, cut a 25" x ¾" strip of dough to make a larger roll. Sandwich rolls can be sliced in half and used for cold sandwiches or delicious warm Panini's. Experiment with your favorite sandwich flavors!*



INTERESTED IN FUNDRAISING?

Please visit AuntieAnnesFundraising.com or call our toll-free hotline to learn about exciting fundraising opportunities for your group. 1-866-299-4654 or e-mail fundraising@auntieannesinc.com

QUESTIONS?

Call us toll-free at 1-877-778-9588 Mon.-Fri. 8:30 a.m. - 5 p.m. EST or e-mail customer service at customercare@auntieannesinc.com

WWW.AUNTIEANNES.COM

Find us on Facebook at www.facebook.com/auntieannespretzels
Follow us on Twitter at www.twitter.com/auntieannes