

PRETZEL DOG INSTRUCTIONS

YOU'LL NEED: Auntie Anne's® Baking Kit • Hot Dogs
• Flour (for dusting) • Nonstick spray • 4 Tablespoons butter (optional)

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 30 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 DOG BAKING INSTRUCTIONS

1. Preheat oven to 425°F. Place hot dogs in a heat proof container and cover completely with very hot tap water. Allow hot dogs to sit for 4-5 minutes.
2. Cut a 5" x 1" strip of dough.
3. Pull dough strip to stretch it out. Start in the middle and move your hands outward while pulling, stretching, and rolling the dough strip. Roll each piece into a rope 22" x ½" (about the thickness of your finger).
4. Remove hot dogs from water and dry with a paper towel.
5. Starting at one end of the hot dog, wrap the dough strip around the hot dog leaving about ½ inch of hot dog exposed at each end (dough should yield 10-15 strips).
6. In a medium bowl, dissolve baking soda in 4 cups of hot water. Stir until nearly dissolved.
7. Lightly coat baking tray with nonstick spray.
8. Pick up each Pretzel Dog and quickly dip into the baking soda solution. Place Pretzel Dog on towel to drain off excess solution, and then place on coated tray (Pretzel Dogs should not be touching).
9. Bake one tray at a time on the center rack in preheated oven for 5 minutes. After 5 minutes, rotate tray 180° and bake for an additional 3-5 minutes, or until golden brown. Baking times may vary. **NOTE: Internal (core) temperature of the fully baked Pretzel Dog should reach 165°F.**
10. Melt 4 Tablespoons of butter (optional). After baking the Pretzel Dogs and before they cool, brush butter onto the top of each Pretzel Dog.



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