



## Auntie Anne's® AT-HOME™ BAKING KIT

### PRETZEL STUFFING

**YOU'LL NEED:** 10 soft pretzels made from the Auntie Anne's® Baking Kit (do not salt or butter the pretzels) • Flour (for dusting) • Nonstick spray • 4 stalks celery, chopped • 1 large onion, chopped • 6 oz. evaporated milk • 1 (14 oz.) can chicken stock • 3 eggs, beaten • 2 sticks butter • 2 teaspoons Poultry Seasoning • 9"x 13" pan

### PRETZEL STUFFING INSTRUCTIONS

For this recipe, please follow the instructions for [Soft Pretzels](#) and then refer to these directions for Stuffing.

1. Preheat oven to 350°F.
2. In a large pot, melt 2 sticks of butter. Add chopped celery and onion. Sauté on medium heat until onions are transparent.
3. In a large bowl, cut up the 10 pretzels (this will equal the entire contents of your At-Home™ Baking Kit).
4. Add pretzel pieces, eggs, evaporated milk, and chicken stock to sautéed onions and celery. Sprinkle in Poultry Seasoning and mix all ingredients together.
5. Cover and bake in a 9"x 13" pan at 350°F for 30 minutes.
6. Uncover and bake for an additional 5 minutes.



Pretzel Stuffing

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