



## PRETZEL-WRAPPED CANDY BARS | COOKIES

**YOU'LL NEED:** Auntie Anne's® Baking Kit • Frozen candy bars or cookies (Twix®, Snickers®, Milky Way® or similar type candy bars or Oreo® or Chocolate Chip Cookies) • 1 stick butter (optional) • Powdered sugar (optional) • Nonstick spray

### 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 sticky 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 (i.e.: place bowl by a sunny window, on top of near a warm oven or on top of a refrigerator).

**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 sticky ball. Continue to step 4 above.

### PRETZEL-WRAPPED CANDY BARS INSTRUCTIONS (USING TWIX® BARS AS EXAMPLE)

Preheat oven to 425°F.

1. Spray an area of the counter with nonstick spray and turn the risen dough out onto that portion of the counter. Do not spray or flour the area where you will roll and stretch the dough.
2. Cut strips of dough that measure 6" long by 1 ½" wide. Pull the 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 25" long by ½" wide.
3. Place Twix bar vertically into dough strip approximately 1" from the end of dough strip, and start rolling and pressing the Twix bar so it becomes wrapped in the dough, overlapping the seams to prevent unraveling. Completely cover Twix bar and roll so dough extends ½" beyond bar. Pinch and press dough to seal; this is important so the chocolate remains inside the pretzel wrap as it starts to melt. Set pretzel-wrapped candy bar aside and begin the wrapping process again with the next candy bar (or cookie). Repeat with all the dough strips. Yield: 10-15, may vary by candy bar.
4. In a medium bowl, dissolve 1 baking soda packet in 4 cups of very hot water (150°F). Stir until nearly dissolved.
5. Lightly coat baking tray with nonstick spray. Pick up each pretzel-wrapped candy bar and quickly dip into the baking soda solution. Place on a towel to drain off the excess solution, and then place on coated tray. Make sure they do not touch.
6. Bake one tray at a time on the center rack in preheated oven for 6-9 minutes or until golden brown. Rotate halfway through baking. Baking times may vary.
7. Optional: melt 1 stick of butter. After baking the pretzel-wrapped candy bars and before they cool, brush butter over the top.

*Optional: Generously shake powdered sugar over the baked and buttered pretzel-wrapped candy bars.*

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#### QUESTIONS?

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