

# 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)  
Flour (for dusting)  
Nonstick spray  
Pizza sauce (for dipping)  
2 Cups shredded mozzarella cheese  
28 Slices of small pepperoni (or 8 slices sandwich pepperoni)  
8 Slices of ham (or any of your favorite Stromboli fillings)

## DOUGH PREPARATION

Please refer to instructions included in your  
Auntie Anne's® Baking Kit

## BAKING INSTRUCTIONS

Yield: 4 personal-sized Stromboli's  
(or 1 large Stromboli)

**Preheat oven to 375°F.**

1. For personal-sized Stromboli's, cut the risen dough ball into four equal portions. Roll each portion into a 9-inch circle and place on a baking sheet.
2. Place ½ cup shredded mozzarella cheese on half of each dough circle. Then place 7 slices of small pepperoni and 2 slices of ham on top of the cheese.
3. Fold the side without toppings over the side with toppings and seal the edge by pressing with a fork. Repeat for the other three portions.
4. In a medium bowl, dissolve 1 packet of baking soda in 4 cups of very hot water (150°F). Stir until nearly dissolved. Brush the top of each Stromboli with the baking soda and water mixture, then using a knife, place two small cuts on top of each for venting.
5. Bake for 15-20 minutes or until the dough is golden brown and crispy and the cheese is melted. Baking times may vary.

## STROMBOLI



### INTERESTED IN FUNDRAISING?

AuntieAnnesFundraising.com  
toll-free hotline 1-866-299-4654  
fundraising@auntieannesinc.com

### QUESTIONS?

toll-free hotline 1-877-778-9588  
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