

MINI PRETZEL DOGS | PIGS IN A BLANKET

You'll need: Auntie Anne's Baking Kit • 2 packages of Lil' Smokies® (any variety or other brand) • 1 stick of butter (optional) • Nonstick spray

DOUGH PREPARATION (1 DOUGH MIX)

NOTE: Reserve baking soda packet for Step 6. **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 (85-90°F) for 30 minutes so the dough can rise (i.e.: place bowl by a sunny window, on top of or 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 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.



MINI PRETZEL DOGS BAKING INSTRUCTIONS

1. Preheat oven to 350°F.
2. While dough is rising open the Lil' Smokies and place them onto a paper towel to drain.
3. 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.
4. Cut strips of dough that measure 4½" long by 1½" wide.
5. 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 27" long by 3/8" wide. Start at the end of the dough strip by placing one Lil' Smokie on the strip of dough. Wrap the dough once around the center of the Lil' Smokie and pull the dough free from the rest of the dough strip. Set the wrapped Lil' Smokie aside and repeat until the entire dough strip has been used, then start the process over with another strip of dough until all of the Lil' Smokies have been wrapped.
6. In a medium bowl, dissolve 1 baking soda packet in 4 cups of very hot water (150°F). Stir until nearly dissolved.
7. Lightly coat baking tray with nonstick spray. Pick up each mini pretzel dog and quickly dip into the baking soda solution. Place the mini pretzel dog on a towel to drain off the excess solution, and then place on the tray.
8. Bake one tray at a time on the center rack in the preheated oven for 12-15 minutes or until golden brown. Baking times may vary; rotate halfway through baking.
9. Melt 1 stick of butter (optional). After baking the mini pretzel dogs and before they cool, brush with melted butter over the top. **EAT AND ENJOY!**



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