WHAT’S INCLUDED
- Dough Mix, Yeast, Baking Soda, Salt, Cinnamon Sugar

INSTRUCTIONS for Pretzels

MIX (Dough Preparation)
1. DISSOLVE active dry yeast packet in 1 1/4 cups lukewarm water.¹
2. LET SIT for 2 minutes.
3. ADD dough mix to yeast/water mixture and mix until ball forms.²
4. KNEAD dough ball on a lightly floured surface for 5-7 minutes.³
5. PLACE dough ball into large greased bowl.
6. COVER dough ball with plastic wrap that has been sprayed with nonstick spray.
7. Let dough RISE for 30 minutes in a warm spot.⁴

TWIST
1. PREHEAT oven to 425°F.
2. SPRAY small area of counter with nonstick spray and turn out risen dough.⁵
3. CUT strips of dough 1 1/2” wide by 8” long.
4. ROLL, stretch and pull dough into 36”x1/2” rope.⁶
5. SHAPE dough into pretzel shapes as shown below.⁷

BAKE
1. DISSOLVE and stir the baking soda into 4 cups of very hot tap water in a medium bowl (do not boil).
2. COAT baking tray lightly with nonstick spray.
3. DUNK each pretzel briefly in baking soda solution.⁸
4. PLACE pretzels on greased baking tray and sprinkle with salt (optional).
   For Cinnamon Sugar Pretzels: do not salt; cinnamon sugar is added after baking.
5. BAKE one tray at a time for 5 minutes.
6. ROTATE tray 180° and bake an additional 2-5 minutes or until golden brown.⁹

ENJOY
1. MELT butter (if desired) and brush over freshly baked pretzels.
2. For Cinnamon Sugar Pretzels: brush plain pretzels with butter first, then SPRINKLE.¹⁰

HELPFUL TIPS
1. Do not add baking soda to dough mix. It will be used only during baking.
2. If using an electric mixer, use dough hook on low speed for 1 minute, increase speed to medium low and continue for 4 minutes.
3. Add small amount of flour if dough is too sticky.
4. Good warm spots: a sunny window, near a warm stove or on top of refrigerator.
5. Do not spray area where you will be rolling the pretzels.
6. Start in the middle and work your way outward. Do not over-roll the dough strip.
7. For Pretzel Stix, cut the 36” strip of dough into 6” portions. For Nuggets, 2” portions. Or experiment with your own fun shapes.
8. Place pretzel on towel to drain off excess baking soda solution.
9. Baking times may vary.
10. Visit AuntieAnnesRecipes.com for more tips and recipes.

FOR SOFT PRETZELS, YOU WILL ALSO NEED
- Nonstick cooking spray
- Flour for dusting
- 4 Tablespoons butter (optional)

Kids should have assistance when making the Auntie Anne’s Homemade Baking Mix.
### Monkey Bread (Cinnamon Pull-Apart Bread)

**What You Will Need**
- 1 Auntie Anne’s® Homemade Baking Mix, follow DOUGH PREPARATION instructions on the reverse side (allow dough to rise)
- 1 Stick butter
- 1 1/2 Cups granulated sugar
- 3 Tablespoons ground cinnamon
- 1 Bundt pan

**Baking Instructions**
*This recipe does not use baking soda or salt.*

1. PREHEAT oven to 350°F.
2. MELT 1 stick of butter.
3. MIX sugar and cinnamon in a small bowl.
4. DIVIDE the dough into approximately 45-50 pieces and form into 1” balls.
5. PLACE dough balls in melted butter and coat evenly.
6. ROLL buttered dough balls in cinnamon and sugar mixture.
7. PLACE buttered and coated balls into greased Bundt pan.
8. BAKE 30-35 minutes or until golden brown.
9. COOL in pan for 5 minutes.
10. INVERT onto serving plate.
11. SERVE warm (best) or cool (still great).

**YIELD:** 8-10 servings

### Gooey Pretzel Bars

**What You Will Need**
- 1 Auntie Anne’s® Homemade Baking Mix, follow DOUGH PREPARATION instructions on the reverse side (allow dough to rise)
- 6 Tablespoons butter, divided
- 14 Ounces caramel candies, unwrapped
- 2 Tablespoons butter
- 2 Tablespoons milk
- 2 Cups milk chocolate chips
- 2 Tablespoons shortening
- 1 Cup chopped pecans

**Baking Instructions**
*This recipe does not use baking soda or cinnamon sugar*

1. PREHEAT oven to 425°F.
2. SPRAY After dough has risen, spray two 13” x 9” baking pans with nonstick cooking spray.
3. DIVIDE dough in half; press each half into bottom of each pan.
4. BAKE for 5 minutes. Rotate pans 180° and bake for an additional 5 minutes, or until golden brown.
5. MELT 4 tablespoons of butter. Brush butter over dough and sprinkle with salt. Set pans aside to cool.
6. COMBINE caramels, remaining 2 tablespoons of butter, and milk in small saucepan. Cook and stir over low heat until smooth and creamy.
7. DRIZZLE mixture over cooked pretzel dough in pans.
8. REFRIGERATE for 10 minutes.
9. PLACE milk chocolate chips and shortening in another saucepan.
10. COOK and stir over low heat until completely melted and smooth.
11. DRIZZLE chocolate mixture over caramel layer in pans. Sprinkle with pecans.
12. REFRIGERATE for 10 minutes to set before cutting into bars and serving.

**YIELD:** 64 servings

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**QUESTIONS?**
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