MAKE-YOUR-OWN PRETZEL KIT INSTRUCTIONS

YOU'LL NEED:

Auntie Anne's Make-Your-Own Pretzel Kit *(Contains: dough mix, salt, cinnamon sugar, yeast, baking soda, baking instructions)*

1 tsp. vegetable oil

4 tbs. butter

Flour

Non-stick spray

LET'S GET STARTED... DOUGH PREPARATION!

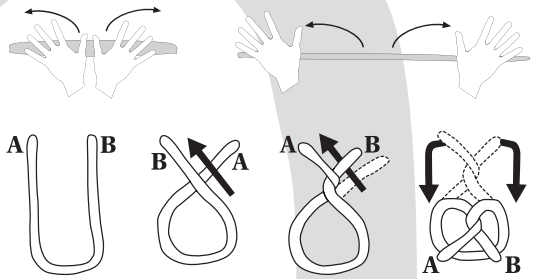
(NOTE: Reserve baking soda packet for later use. DO NOT ADD BAKING SODA TO THE PRETZEL MIX. Read all instructions before proceeding.)

1. In a large bowl, dissolve yeast in 1¼ cups warm 105°F (40°C) water. Let sit about 2 minutes.
2. Add pretzel mix and 1 tsp. vegetable oil. Mix until dough ball forms (2-3 minutes).
3. Turn dough ball onto lightly floured surface and knead until soft, slightly tacky dough is formed (approximately 5-7minutes). Add a small amount of flour if dough is too sticky to work with. *Note: Bread Machines may be used to mix the dough (steps 1-3). Machines vary; total mixing time should not exceed 15 minutes.*
4. Place the dough in a bowl coated with non-stick spray, cover with damp towel, let rise in a warm place 80°F (30°C) until it doubles in size; about 45 minutes or more.

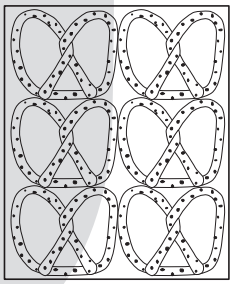
GET READY... IT'S TIME TO START TWISTING!

(NOTE: Read all instructions before proceeding.)

1. Preheat oven to 450°F (230°C).
2. When the dough has risen, spray an area of the counter with non-stick spray and place dough onto sprayed area. **Do not spray or flour the area where you will roll pretzels.**
3. Cut strips of dough that measure 1½" x 8".
4. Pull dough strip to stretch it out. Start in the middle of strip. Move your hands outward while pulling, stretching, and rolling the dough strip. Roll each piece into a rope ½" x 36" (about the thickness of your finger). Do not over-roll the dough strip.



5. Shape dough strip into a "U" on the counter. Cross the ends (A & B), then cross them again. Connect the ends to the bottom of the "U" about 2" apart. Use the pretzel printed on this page as a guide. Experiment with other shapes; use your creativity!
6. Roll all pretzels before proceeding to step 7. (dough should yield 10 pretzels).
7. In a medium bowl, dissolve baking soda in 4 cups hot water. Stir until nearly dissolved.
8. Lightly coat baking tray with non-stick spray.
9. Pick up each pretzel by the pinched ends and quickly dip into the baking soda solution. Place pretzel on towel to drain off excess solution, then place on coated tray (see diagram).



10. Sprinkle with salt if desired; Cinnamon Sugar pretzels do not need salt.
11. Bake one tray at a time on the center rack in preheated oven for 5 minutes. After 5 minutes, rotate the tray 180° and bake for an additional 2-5 minutes, or until golden brown. Baking times may vary by baking trays.
12. Melt 4 tbs. butter (not included). After baking pretzels and before they cool, brush butter over top of pretzels. For Cinnamon Sugar pretzels, brush butter over top of pretzels and sprinkle cinnamon sugar mixture on top.

Eat and enjoy! Mmmmmmmm!!!

QUESTIONS?

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