



Ingredients

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| 4 stalks celery, chopped | 3 eggs, beaten |
| 1 large onion, chopped | 2 sticks butter |
| 6 oz. evaporated milk | 2 teaspoons Poultry Seasoning |
| 1 (14 oz.) can chicken stock | |
| 10 Auntie Anne's Make-Your-Own Pretzel Kit pretzels | <i>(do not salt or butter pretzels)</i> |

Preparation

1. Pre-heat oven to 350°F.
2. In a large pot, melt 2 sticks of butter. Add chopped celery and onion. Sauté on medium heat until onions are transparent.
3. In a large bowl, cut up approximately 10 pretzels (this will equal the entire contents of your Make-Your-Own Pretzel Kit).
4. Add cut up pretzels, eggs, evaporated milk, and chicken stock to sautéed onions and celery.
5. Sprinkle in poultry seasoning.
6. Mix all ingredients together.
7. Cover and bake in a 9" x 13" pan at 350°F for 30 minutes.
8. Uncover and bake for an additional 5 minutes.

Important Note: Please follow proper hand cleaning and food safety procedures when preparing this recipe. The United States Department of Agriculture provides the following food safety guidelines with respect to turkey stuffing preparation. These guidelines can also be found on the USDA's web site at <http://www.fsis.usda.gov/OA/pubs/tbstuff.htm>. Be safe, and enjoy!

Ingredients

1 ½ cups (12 oz...) pizza sauce
2 cups (8 oz...) shredded mozzarella cheese
Risen dough from Auntie Anne's Make-Your-Own Pretzel Kit *(refer to dough preparation instructions in pretzel kit)*

Non-stick spray
2 tbls. flour *(for dusting the pizza pan)*

Preparation

1. Preheat your oven to 375°F.
2. Spray a 12" round or 12" x 12" square deep dish pizza pan with non-stick spray and dust the pan with flour so that the dough will not stick.
3. Place the dough ball in the center of the pan and gently stretch the dough out to the edges of the pan. Lightly press the dough down into the corners of the pan.
4. Pour the pizza sauce in the center of the stretched dough and spread over the dough leaving an inch of uncovered dough around the edges.
5. Sprinkle the shredded mozzarella over the sauce.
6. Place the pizza on the bottom rack of your 375°F oven.
7. Bake 30-35 minutes or until the shredded mozzarella starts to bubble and the bottom crust is crisp. Bake times will vary.

Optional: Before baking top the pizza with your favorite seasonings, meats, or vegetable toppings.

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Auntie Anne's Deep Dish Pizza



Cinnamon Pull-Apart Bread (Monkey Bread)

Ingredients

Auntie Anne's Make-Your-Own Pretzel Kit

1 cup granulated sugar

2 tbs. ground cinnamon

1/2 cup (1 stick) melted butter

Preparation

1. Using the instructions included in the pretzel kit, follow steps 1-5 of the dough preparation section to prepare your pretzel dough.
2. Preheat oven to 350°F.
3. Mix sugar and cinnamon together in a small bowl.
4. Tear the risen dough into approximately 45-50 pieces. Roll each piece into a 1-inch ball.
5. Place 5-6 pieces at a time into melted butter and coat each piece evenly.
6. Place buttered dough pieces into the cinnamon sugar mixture and shake bowl to coat.
7. Place cinnamon sugar coated pieces of dough into a greased 10-cup Bundt pan.
8. Repeat steps 4-6 until you have used all dough pieces.
9. Bake 30-35 minutes or until golden brown. Cool in pan 5 minutes. Invert onto serving plate. Best served warm.