

**WHAT'S INCLUDED**  
 Dough Mix, Yeast,  
 Baking Soda, Salt,  
 Cinnamon Sugar

**FOR SOFT PRETZELS, YOU WILL ALSO NEED**

- Nonstick cooking spray
- Flour for dusting
- 4 Tablespoons butter (optional)

## INSTRUCTIONS for Pretzels



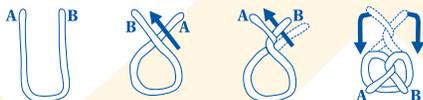
### MIX (Dough Preparation)

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



### TWIST

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



### 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.<sup>8</sup>
- 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.<sup>9</sup>



### ENJOY

- 1 MELT** butter (if desired) and brush over freshly baked pretzels.
- For Cinnamon Sugar Pretzels: brush plain pretzels with butter first, then **SPRINKLE**.<sup>10</sup>

## 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.

MAKES  
**10**  
 PRETZELS  
 OR  
 50-60 PRETZEL  
 STIX



## 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



#### VIEW DEMONSTRATION VIDEO



#### QUESTIONS?

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#### INTERESTED IN FUNDRAISING?

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## Goopy 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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Pretzel Dogs



Strawberry Cheesecake Pizza



Pretzel Rolls



Cherry Bombs