

Browndog™

(Chef BD)



Let's make SOFT PRETZELS!

1 package refrigerated Pizza Dough (From Grocery Store)

1 beaten egg + 1 tablespoon water

Choose your sprinkle: sesame seeds, coarse sea salt, cinnamon sugar

Your also need: Wax paper, pastry brush, baking sheet, cooking spray, tablespoon of flour

1. Preheat oven to 350 degrees. Lightly grease baking sheet. Lay out a generous sheet of wax paper on counter and sprinkle with flour.
 2. Roll out dough into a rectangle. Cut rectangle into 1-inch wide strips.
 3. Roll strips into fat snakes—be gentle. Shape into pretzel shape on baking sheet—pinching ends so they don't separate. Space pretzels about an inch apart.
 4. Stir together egg and water. Brush pretzels with the egg mixture. Sprinkle with topping of choice.
 5. Place baking sheet in oven for 15 minutes, or until golden brown.
- Serve warm! Enjoy!