

Copy Cat Auntie Anne's Pretzel Bites

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Pretzels

- 1/2 cup of milk
- 1/4 cup cup of water
- 1 Tbsp brown sugar
- 1 1/4 tsp yeast
- 1 cup bread flour
- 1 cup all-purpose flour
- 1 tsp salt
- 1 1/2 Tbsp melted butter
- pretzel salt (for topping)

Baking Soda Bath

- 1/2 cup baking soda
- large pot of boiling water

Egg Wash

- 1 egg yolk
- 1 Tbsp water

1. In a microwave safe bowl, add 1/2 cup of milk and 1/4 cup of water. Microwave for 30 to 40 seconds until it reaches 100 to 110 degrees.
2. Add 1 tablespoon of brown sugar and 1/2 packet of yeast to the milk and water mixture. Mix and cover with cling wrap. Set aside for 10 minutes to let it activate.
3. Pour the mixture to the bowl of your stand mixer or a mixing bowl. Add 1 cup of bread flour, 1 cup of all-purpose flour, 1 teaspoon of salt, and 1 1/2 tablespoons of melted butter. Mix with the hook attachment until it forms into a ball of dough. If it becomes too sticky, add 1 tablespoon of flour to make it smooth and elastic to touch, and mix again.
4. Place the dough in an oil coated bowl. Spread the oil to the dough, then cover the bowl with plastic wrap. Let it rise for an hour.
5. Divide the dough and roll each section into a log. Cut the ends and the rest into 1 1/2" pieces. Place them in baking sheet lined with parchment paper.
6. Preheat your oven to 450F.
7. Bring some water to a boil in a deep pot and add 1/3 cup of baking soda. Once boiling, drop 10 to 15 bites at a time. Cook for 30 seconds, then flip them around. Cook for another 30 seconds. Remove using a slotted spoon and place back in the baking sheet. Arrange them evenly on your baking sheet.
8. Make the egg wash. Brush over the pretzel bites and sprinkle pretzel salt or kosher salt.
9. Place in the preheated oven and bake for 7 to 10 minutes. Serve with your favorite dipping sauce.

Appetizer, Snacks
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