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## SOFT & CHEWY PRETZEL BITES MIX KIT

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**NEW!**



## SOFT & CHEWY PRETZEL BITES MIX KIT



### BITE-SIZED PRETZEL DELIGHTS MAKES 40 PRETZEL BITES




Fun, quick, and easy to make, these soft, bite-sized treats are perfect for snacking, dipping, and sharing!






## SOFT & CHEWY PRETZEL BITES MIX KIT

### YOU'LL NEED

#### DOUGH

-  **1** CUP (227g) WATER, HOT (115°F to 120°F)
-  **2** TABLESPOONS (25g) VEGETABLE OIL
-  **1** YEAST PACKET, INCLUDED

#### TOPPING

-  **1** GLAZE PACKET, INCLUDED
-  **1/3** CUP (76g) WATER, COOL
-  **1** PRETZEL SALT PACKET, INCLUDED

### BAKING WITH JOY SINCE 1790

Turn the ordinary into extraordinary with our tried-and-true mixes, crafted from cherished recipes to infuse joy into every baking endeavor. From side dishes to entrées, our mixes hold the key to quick, easy, and delicious success.

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### DIRECTIONS

- COMBINE** mix with the hot water, oil, and yeast in a large bowl. On a floured work surface, knead for 3 to 4 minutes, until dough is bouncy. Cover dough and set aside for 15 minutes.
- MIX** glaze packet with the cool water in a medium bowl.
- DIVIDE** dough into 4 pieces (about 165g each). Roll each into a 15" rope and cut into 10 bites. Meanwhile, preheat the oven to 375°F.
- TOSS** bites, working in 4 batches, in glaze mixture to coat. Divide between two parchment-lined or greased baking sheets. Sprinkle lightly with pretzel salt. Let rise for 5 minutes, uncovered.
- BAKE** for 15 to 20 minutes, rotating pans halfway through, until well browned.



#### MIX IT UP WITH PRETZEL PIGS IN BLANKETS

Dare we say these pigs in blankets improve on the classic party snack? Bake them to find out! For the recipe: [BakeWith.Us/MixItUp](https://www.bakewith.us/mixitup)



#### BAKER'S TIPS:



Notice those grams (g) in the ingredients? Those are for baking with a scale!

Weighing your ingredients is like having a superpower – it means more accurate results plus fewer dishes to clean.

Prefer to use a mixer or a different pan? Follow the QR code on back for more tips, techniques, and recipe inspiration..



**WE'RE HERE TO HELP.**  
855-371-BAKE (2253)  
[KingArthurBaking.com/Bakers-Hotline](https://www.KingArthurBaking.com/Bakers-Hotline)



We're committed to using the power of business as a force for social and environmental good.

## SOFT & CHEWY PRETZEL BITES MIX KIT



**READY IN  
1 HOUR**

**INCLUDES**  
SOFT PRETZEL MIX & GLAZE  
YEAST PACKET  
PRETZEL SALT

**JUST ADD  
WATER & OIL**

NET WT 15.6 OZ (442g) 

### SOFT & CHEWY PRETZEL BITES MIX KIT

BEST IF BAKED BY:



213192



### Nutrition Facts

8 servings per container  
Serving size **1/3 cup mix (55g)**

	Mix		Prepared	
Calories	<b>190</b>		<b>220</b>	
	% Daily Value*		% Daily Value*	
Total Fat	0.5g	1%	4g	5%
Saturated Fat	0g	0%	0g	0%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	0mg	0%
Sodium	970mg	42%	980mg	43%
Total Carbohydrate	39g	14%	39g	14%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	3g		3g	
Incl. Added Sugars	3g	6%	3g	6%
Protein	7g		7g	
Vitamin D	0mcg	0%	0mcg	0%
Calcium	21mg	2%	21mg	2%
Iron	1mg	6%	1mg	6%
Potassium	74mg	2%	75mg	2%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**INGREDIENTS:** SOFT PRETZEL MIX: KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYMES), VITAL WHEAT GLUTEN, SEA SALT, BROWN SUGAR. GLAZE MIX: BROWN SUGAR, WHEAT STARCH, BAKING SODA. SALT PACKET: PRETZEL SALT. YEAST PACKET: YEAST, SORBITAN MONOSTEARATE, ASCORBIC ACID.

**CONTAINS:** WHEAT.

**DISTRIBUTED BY**  
KING ARTHUR BAKING COMPANY, INC.  
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For information on allergens and cross-contact prevention, visit: [KingArthurBaking.com/Allergen-Program](https://www.KingArthurBaking.com/Allergen-Program)

**DO NOT EAT RAW MIX, DOUGH, OR BATTER.**