

> 100% EMPLOYEE OWNED <



SOFT & CHEWY PRETZEL BITES MIX KIT

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BITE-SIZED PRETZEL DELIGHTS

KIT INCLUDES SOFT PRETZEL MIX, GLAZE, YEAST PACKET, AND PRETZEL SALT

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

YOU'LL NEED

DOUGH

 **1** CUP (227g) WATER, HOT (115°F TO 125°F) *Use water that's hot from the tap, not boiling.*

 **2** TABLESPOONS (25g) VEGETABLE OIL

TOPPING

 **1/3** CUP (76g) WATER, COOL

DIRECTIONS

- STIR** together the included yeast and the mix in a large bowl. Add hot water and oil, then stir to form a firm, shaggy dough. If dough is dry or stiff, add additional water 1 teaspoon at a time.
- FOLD** dough over onto itself in the bowl until bouncy and smooth, 3 to 4 minutes. Cover and let rest for 15 minutes. Meanwhile, preheat oven to 375°F with racks evenly spaced.
- MIX** glaze packet with cool water in a medium bowl.
- DIVIDE** dough into four pieces (about 165g each). Roll each piece into a 15" rope and cut into 10 bites.
- TOSS** bites, working in four 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. Cool 10 minutes before serving.

Reheating instructions: Arrange pretzel bites on a parchment-lined or greased baking sheet and place into a 375°F oven for 10 to 15 minutes or until hot. Toss with 2 tablespoons (28g) melted butter before serving.

NEED A LITTLE HELP?

Scan the QR code for step-by-step tips, from kneading to baking to the perfect final touch.



BAKING WITH JOY SINCE 1790

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MIX IT UP WITH PRETZEL PIGS IN A BLANKET



A chewy, salty pretzel adds personality to the classic party snack and pairs even better with a mustardy dipping sauce.

For the recipe: [BakeWith.Us/MixItUp](#)



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SOFT & CHEWY PRETZEL BITES MIX KIT



**READY IN
1 HOUR**

**JUST ADD
WATER & OIL**

**MAKES 40
PRETZEL BITES**

NET WT 15.6 OZ (442g) 

SOFT & CHEWY PRETZEL BITES MIX KIT

BEST IF BAKED BY:



214257



Nutrition Facts

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

| | Mix | | Prepared | |
|--------------------|----------------|-----|----------------|-----|
| Calories | 190 | | 220 | |
| | % 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 | |
| Ind. 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.
NORWICH, VERMONT 05055
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For information on allergens and cross-contact prevention, visit: [KingArthurBaking.com/Allergen-Program](#)

DO NOT EAT RAW MIX, DOUGH, OR BATTER.