



"Bake what you love and love what you bake." Established 2005

Check out our Welcome Home Cookie Recipe on the back of the Domino® 4lb. Granulated Sugar Bag

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Dessert Pretzels Bombs

Prep time: 90+ minutes baking time: 6 ½ to 7 minutes Yields: 12

The Dough

Here's What You Need:

¾ cup warm tap water (just warm enough to the touch, not hot)

1 teaspoon dry active yeast

¼ cup granulated sugar

1 teaspoon table salt

2 cups all-purpose flour (divided – 1 ¾ cups for dough and ¼ cup extra for coating and handling dough)

Just before pretzels go into the oven you will need:

2 cups warm tap water

2 tablespoons baking soda

½ stick salted or unsalted butter, melted - to garnish your bombs (Optional- depending on flavor)

Kosher salt – a sprinkle or two for the top of your pretzels, or replace it with garlic salt or cinnamon sugar

Here's How You Do It:

Line a cookie sheet with parchment paper and grease. Set aside.

In a large bowl, add ¾ cup warm tap water, yeast, and sugar. Stir gently and rest for 5 minutes to give yeast time to activate and enjoy eating the sugar.

Add in salt and 1¾ cups flour, reserve ¼ cup of the flour to use if needed. Dough should be tacky, but not sticking to your hands. Cover bowl with plastic wrap, and let rise for 45 minutes. Now is a wonderful time to gather the ingredients and make some sweet fillings!

Preheat oven to 450 degrees.

Divide dough into 12 equal pieces. Coat dough in the remaining flour and roll into a small ball, flatten into a circle with your hand or rolling pin until dough is between 4-5 inches round. Place filling in the center of the dough. Bring all edges together, and roll dough back into a ball. Place pretzel dough ball on baking tray at least 2 inches apart.

Note: If you would like a softer pretzel, allow pretzels to rise on the baking sheet for an additional 30 minutes before placing into the oven.

In a bowl large enough to dip your pretzels, combine the remaining water and baking soda.

Stir the water and baking soda solution to dissolve and dip the pretzel dough into the solution. Remove and place them back on to the baking sheet, keeping them spaced 2 inches apart. Poke each pretzel bomb on top once with a toothpick to create a vent hole.

Bake for 6 ½ to 7 minutes, or until golden brown.



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Make a little of every flavor (you may want to double the dough if you are making all flavors) or make a batch of each flavor:

S'more Pretzel Bites: (For 12 pretzel bombs)

½ cup mini marshmallows

½ cup semi- sweet chocolate chips

2 graham cracker cookies, smashed

Wrap dough around 3 mini marshmallows and two chocolate chips to make one bomb. Melt remaining chocolate chips in the microwave for 30 seconds; stir for an additional 15 seconds at a time stirring in between until melted (this should not take longer than 60 seconds total). After baking, drizzle with melted chocolate and top with crushed graham cracker crumbs!

Cinnamon Apple Pretzel:

2 tablespoons sugar

1 teaspoon flour

½ teaspoon cinnamon

1 apple, cut into ¼-inch pieces

Mix together the sugar, flour and cinnamon. Roll the apple pieces in the mixture. Place a tablespoon full of the mixture into the center of the dough and wrap the dough around the filling. Bake, and then drizzle with sugar glaze.

Sugar Glaze: ½ cup powdered sugar, sprinkle of cinnamon and 1 tablespoon water

Chocolate Pretzels:

½ cup chocolate chips

Place a teaspoon of chocolate chips in the center of your pretzel dough, wrap the dough around the pretzel; bake. After baking, roll the pretzel in butter then top with chocolate sugar.

Chocolate Sugar: Mixed together 2 tablespoons sugar and 1 teaspoon cocoa powder

Jelly Pretzels :

Place a teaspoon of your favorite preserve in the center of the dough, wrap the dough around the pretzel; bake. After baking, roll the pretzel in butter, then roll in cinnamon sugar.

Cinnamon Sugar: 2 tablespoon granulated sugar mixed with ½ teaspoon ground cinnamon.

Special Note: Each filling makes enough to fill 1 batch of 12 pretzel bomb bites. Be creative and make up your own combination of flavors!