

# You Bake 'em!™

For Pretzel Snacks you will need:

## Pretzel Snacks Baking Instructions



- 1 Tbsp. Olive Oil
- 1/4 to 1/2 cup broth or water
- Optional: grated Parmesan cheese; egg for glaze



*Easy to bake; please read through instructions first.*

### PREPARATION:

1. Pour flour mixture into a large mixing bowl. Do not add extra packet of flour at this time. If desired, add up to 1/8 cup Parmesan.



2. Slowly mix in the oil and broth (start with 1/4 cup) until the dough holds together but is not too sticky. You will need to find a balance; not too crumbly, not too sticky. **You can always add more liquid, but you can't take it out!** Using your hands to mix towards the end makes it easier, and you can really mix the liquid in well. You can tell when it's just right. If you slipped and made it too sticky, add just a bit of the extra gluten free flour. Use the rest of the flour for Step 3.



3. Remove the dough from the bowl and knead



several times on a floured surface until smooth. (Use the separate packet of gluten free flour)



4. Return to bowl, cover with cloth, leave 15 min.



### BAKING:

Preheat oven to 350°F

1. Pinch 1/2 rounded teaspoons of dough and roll or shape into balls; place about 1" apart on ungreased baking sheet. For best results, use parchment paper. Note: here's when you'll really see how the dough is. If it is crumbly, touch your fingertips in water and squeeze the dough until you can form it. You may need to do this a few times, if the dough dries out a bit while you're rolling!



2. Press down gently in the center with your thumb to make pretzel 'paws.'

Brush tops with water or mixture of egg plus 2 Tbsp water, and sprinkle with sesame seed topping, included.



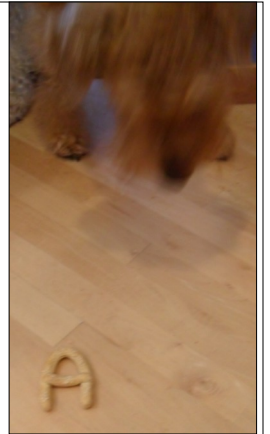
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3. Bake for 25-35 minutes (depending on your oven) until golden brown. Bake an additional 5-10 minutes for **extra-extra** crunchy.

Turn off the oven and leave overnight to harden. Store in an airtight container; refrigerate if not eaten within one week.

**Makes 3-4 dozen 'Paws' or combine paws and shapes for variety.**



**For traditional pretzels, pinch some dough, roll into long thin ropes and twist into shape. Bake a bit longer if needed. Make up shapes!**



\*6 **A** \*9\*

is for Abby, who was just too fast for this baker to take a good photo.



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