



PRETZEL MIX

OUR SIGNATURE RECIPE FOR SOFT BUTTERY PRETZELS

Delicious homemade baked goods are easier than ever with our signature mix. Our recipe makes a batch of soft, buttery pretzels topped with salt.



YOU'LL NEED

- 2 tablespoons butter, softened
- 1 cup plus 2 tablespoons warm water
- 2 tablespoons baking soda
- 1 tablespoon table salt (optional)

THIS BOX CONTAINS PRETZEL DOUGH MIX, YEAST PACKET, AND PRETZEL SALT PACKET.

- 1 • **COMBINE** mix, yeast, butter, and water. Mix and knead until smooth, adding additional water or flour as needed.
- 2 • **COVER** and let rise for 30 minutes.
- 3 • **DIVIDE** dough in 8 equal pieces on a clean, unfloured surface, and roll into 20" to 24" ropes. With each rope, cross one end over the other to make a loop. Twist ends once then fold to the bottom of the loop pinching to opposite sides of the loop. Cover pretzels and let rest for 15 minutes.



**BAKES
8 PRETZELS**

- 4 • **PREHEAT** oven to 400°F. Grease two baking sheets or line with parchment.
- 5 • **BRING** 6 cups of water, baking soda, and (optional) salt to a simmer in a large saucepan. Gently place 2-4 pretzels at a time into the solution and cook for 30-60 seconds, turning them once halfway through.
- 6 • **USING** a slotted spoon, transfer to prepared baking sheets and sprinkle with pretzel salt.
- 7 • **BAKE** for 20-24 minutes until deep golden brown. Cool on a rack.

BAKER'S TIP:

For great ideas on how to use this dough, see our "Pretzel Dough 9 Ways" blogs at KingArthurFlour.com

COMPLIMENTS OF

The King Arthur Flour Kitchen

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Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

BAKER'S HOTLINE. WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.
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**100% EMPLOYEE-OWNED.
100% COMMITTED TO QUALITY.**



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



OUR SIGNATURE RECIPES

PRETZEL MIX

*Recreate a favorite snack at home!
Warm, chewy, salt-studded soft pretzels
straight from your oven.*

**INCLUDES
PRETZEL
SALT**

*Soft
Buttery*



NET WT 16.75 OZ (1 LB .75 OZ) 475g

Nutrition Facts

Serving Size 1/2 cup (59g)
Servings Per Container 8

Amount Per Serving	Prepared w/ Pretzel Salt	
	Mix	Salt
Calories	200	230
Calories from Fat	5	30
	% Daily Value*	
Total Fat 0.5g*	1%	5%
Saturated Fat 0g	0%	10%
Trans Fat 0g		
Cholesterol 0mg	0%	3%
Sodium 1040mg	43%	55%
Total Carbohydrate 43g	14%	14%
Dietary Fiber 2g	8%	8%
Sugars 1g		
Protein 7g		
Vitamin A	0%	2%
Vitamin C	4%	4%
Calcium	8%	10%
Iron	15%	15%
Thiamin	30%	30%
Riboflavin	15%	15%
Niacin	15%	15%
Folic Acid	20%	20%

*Amount in Mix. Prepared w/ Pretzel Salt contributes an additional 30 Calories (25 Calories from Fat), 3 g Total Fat (2 g Saturated Fat), 10 mg Cholesterol, 290 mg Sodium.
**Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: MIX: King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Baking Powder (monocalcium phosphate, baking soda, cornstarch), Malt Extract, Sea Salt. **PRETZEL SALT:** Sea Salt. **YEAST:** Yeast, Sorbitan Monostearate, Ascorbic Acid. **CONTAINS:** Wheat.

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DO NOT EAT RAW MIX, DOUGH, OR BATTER.

Produced on equipment that also processes eggs, milk, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

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BEST IF BAKED BY:



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