

DINNERLY



Homemade Soft Pretzels

Appy Hour!



40-50min



2 Servings

Is there anything more satisfying than a warm, soft, freshly-baked pretzel? Only a homemade one. You heard us—homemade pretzels! We'll show you just how easy it is to make with some pizza dough and a sprinkle of salt. A quick and savory cheese sauce to dunk it in doesn't hurt either. We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ¹
- 4 (¼ oz) baking soda
- 2 (2 oz) shredded cheddar-jack blend ⁷
- ¼ oz cornstarch
- 4 (1 oz) cream cheese ⁷
- ¼ oz smoked paprika
- ¼ oz Dijon mustard

WHAT YOU NEED

- coarse salt
- kosher salt
- ¾ cup milk (optional) ⁷
- melted butter (optional) ⁷

TOOLS

- medium pot
- rimmed baking sheet
- small saucepan

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 970kcal, Fat 40g, Carbs 113g, Protein 40g



1. Prep equipment

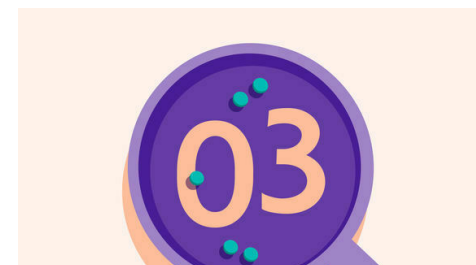
Preheat oven to 450°F with a rack in the center. Line a rimmed baking sheet with parchment paper.

In a medium pot, bring **3 cups water** to a boil over high heat.



2. Shape pretzels

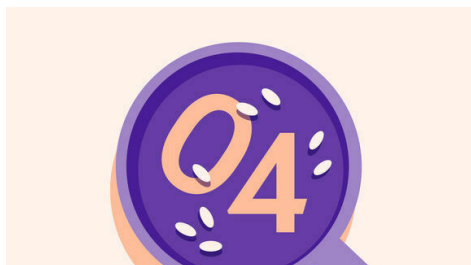
Divide **pizza dough** in half. Roll each half into a 40-inch rope. Form each rope into a U shape. Pick up the two ends of each U and twist them together twice. Fold over the twisted section so the ends meet the bottom of the U to form a heart shape. Pinch ends firmly into dough.



3. Boil & bake pretzels

To pot with boiling **water**, add **baking soda** 1 packet at a time. Using a large slotted strainer or spatula, carefully lower **1 pretzel** into water and boil for 30 seconds. Transfer to prepared baking sheet and repeat with second pretzel. Sprinkle with **coarse salt**.

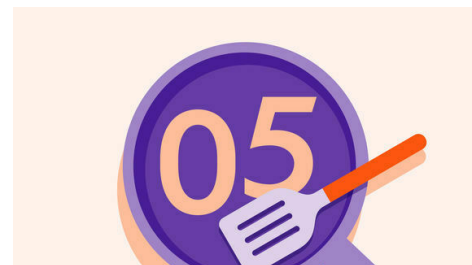
Bake pretzels on center oven rack until deeply browned, 15–20 minutes.



4. Make cheese sauce

While **pretzels** bake, toss **all of the cheese** with **cornstarch** in a small bowl until evenly coated.

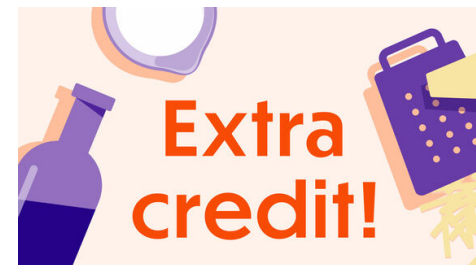
In a small saucepan, combine **cream cheese**, **1 teaspoon mustard**, **½ teaspoon smoked paprika**, **1 teaspoon salt**, and **¾ cup milk or water**. Bring to a simmer over medium heat; add **cheese-cornstarch mixture** and whisk until smooth. Remove from heat.



5. Finish & serve

Remove **pretzels** from oven and brush with **1 tablespoon melted butter**, if desired. If **cheese sauce** has cooled, reheat in saucepan over low, whisking occasionally, until warm.

Serve **soft pretzels** with **warm cheddar sauce** alongside for dipping. Enjoy!



6. Pro tip!

Want a shinier crust? Once the pretzels have boiled in step 3, brush them with an egg yolk, then sprinkle with coarse salt and bake.