

MARLEY SPOON



Oktoberfest Soft Pretzels & Bacon Cheese Dip

with Apples & Cornichons



30-40min



2 Servings

Nothing beats freshly baked soft pretzels, so we're making our own to ensure ultimate warmth and toastiness. We first boil the pretzels in a baking soda bath to develop their glossy brown sheen, sprinkle on coarse salt, then bake until crispy on the outside and tender on the inside. We pack the flavor into our cheese dip with horseradish, Dijon mustard, and bacon bits—perfect for dunking with the pretzels and sliced apples.

What we send

- 2 (2 oz) shredded cheddar-jack blend ¹
- ¼ oz cornstarch
- 1 lb pizza dough ³
- 4 (¼ oz) baking soda
- 4 oz pkg thick-cut bacon
- 4 (1 oz) cream cheese ¹
- 1 oz horseradish ²
- 1 Granny Smith apple
- 2 (1 oz) cornichons
- 1 (¼ oz) Dijon mustard

What you need

- coarse salt
- ¾ cup milk (or water) ¹
- kosher salt

Tools

- rimmed baking sheet
- parchment paper
- large saucepan
- medium skillet
- small saucepan

Allergens

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1360kcal, Fat 64g, Carbs 132g, 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 large saucepan, bring **4 cups water** to a boil over high heat.

Toss **all of the shredded cheese** and **cornstarch** in a small bowl until evenly coated.



4. Cook bacon

Meanwhile, cut **bacon** into 1-inch pieces and place in a medium skillet. Cook over medium-high heat, stirring occasionally, until golden brown and crisp, about 5 minutes. Transfer to a paper towel-lined plate.



2. Shape pretzels

Divide **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.



5. Make cheese sauce

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

Off heat, stir in **horseradish**.



3. Boil & bake pretzels

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

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



6. Finish & serve

Coarsely chop **bacon**. Halve **apple**, remove core and slice. Garnish **cheese dip** with **bacon crumbles**.

Arrange **pretzels, apple slices**, and **cornichons** on a serving platter. Serve alongside **cheese dip**. Enjoy!