

Cinnamon Sugar Pretzel Bites

#cooking/recipe

#2019/November

#cooking/dessert

#cooking/snack

Cinnamon Sugar Pretzel Bites

Ingredients

3/4 cup granulated sugar

1 tablespoon ground cinnamon

2 pounds pizza dough, store-bought or homemade, at room temperature

1/3 cup baking soda

1 large egg, beaten

1/4 cup unsalted butter, melted

Process

Preheat oven to 450 degrees F. Line 2 baking sheets with parchment paper.

In a small bowl, combine sugar and cinnamon; set aside.

Working on a lightly floured surface, cut dough into 4 equal strips. Roll each strip into a long rope, about 12-14 inches; cut into 1-inch pieces.

Heat 6 cups water and baking soda in a medium saucepan. Bring to a boil; working in batches, drop dough pieces until slightly puffed and dimpled, about 30 seconds. Remove with a slotted spoon; drain well.

Place dough pieces onto the prepared baking sheet, about 1/2-inch apart. Brush with egg.

Place into oven and bake until golden brown, about 9-12 minutes.

Working in batches, combine warm pretzel bites, butter and cinnamon-sugar mixture until evenly coated.

Nutrition

Servings: 12

Calories:

Fat:

Carbs:

Protein: