



MOZZARELLA STUFFED PRETZELS



PREP TIME

45 minutes



RECIPE INFO

Makes 12

INGREDIENTS

10 cups water

½ cup baking soda

16 oz. pretzel dough (prepared)

8 oz. mozzarella (shredded)

Egg wash (1 egg beaten with 1 tbs. water)

Kosher salt

Grated parmesan

DIRECTIONS

Prepare pretzel dough. Preheat oven to 425 degrees F. In a large pot, bring water and baking soda to a boil. Prepare pretzel bites by dividing dough into 12 equal rounds. Flatten each round so it is 3 to 4" wide. Add 1 tablespoon of cheese to the center of each round. Gather the dough around the cheese to form a ball, pinching the ends together sealing the cheese in. Place pretzels in boiling water, 3 at a time for 30 seconds, before drying and transferring to baking sheet. Brush pretzels with egg wash and bake for 16 minutes or until golden brown. Brush baked pretzels with butter and sprinkle with salt and parmesan cheese. Serve with desired dips or sauces and enjoy.