THE J.M. SMUCKER Co

Soft Pretzels and Cheese Dip

Makes 6 pretzels and 2 cups (500 mL) dip

Prep Time	Cook Time	Serves	Difficulty
2 hrs	11 mins	N/A	N/A

Ingredients

- **Pretzels:**
- 1 cup (250 mL) **Carnation®** Evaporated Milk, any type, or fresh milk, warm
- 3 tbsp (45 mL) butter
- 1/4 cup (50 mL) brown sugar
- 2 1/4 tsp (11 mL) yeast, instant or regular
- 1 tsp (5 mL) salt
- 2 1/2-2 3/4 cups (625-675 mL) **Robin Hood®** Best for Bread Flour Homestyle White

  Robin Hood® Best for Bread Homestyle White Flour

- 2 1/2 cups (625 mL) warm water
- 1/4 cup (50 mL) baking soda
- 3 tbsp (45 mL) melted butter
- coarse salt, optional
- cinnamon, optional
- **Cheese Dip:**
- 2 cups (500 mL) shredded cheddar cheese
- 2 tbsp (30 mL) **Robin Hood®** Original All Purpose Flour

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- 1 can (354 mL) **Carnation®** Evaporated Milk, any type
- chipotle sauce, optional

Directions

Step 2:

Combine warm milk, butter and sugar in large mixing bowl. Add yeast and let sit until frothy, about 5 minutes. Add salt and 2 cups (500 mL) flour. Beat on high speed of electric mixer, adding enough flour until a soft dough forms. Remove to lightly floured surface and knead gently, 2 minutes. Place in greased bowl and cover with plastic wrap and tea towel. Let rise in warm place, 1 hour.

Step 3:

Preheat oven to 450°F (230°C). Line 2 baking sheets with parchment paper. Combine warm water and baking soda in another baking sheet.

Step 4:

Punch down dough and divide into 6 pieces. Working with 1 piece at a time, roll into a long, thin rope 33” - 35” (83 cm – 88 cm). Dip rope in baking soda/water mixture, shaking off excess water. Place on parchment lined baking sheet and shape into pretzel. Sprinkle with coarse salt if desired. Bake in preheated oven 9-11 minutes or until golden. Remove and immediately brush with melted butter and cinnamon sugar if desired or serve with cheese dip.

Step 6:

Toss shredded cheese with flour in medium saucepan. Add evaporated milk and heat on medium, stirring constantly until cheese is melted and mixture thickens. Add chipotle sauce if desired. Serve warm with hot pretzels.

Images

