

CHEESY PRETZELS

INGREDIENTS

cooking spray
3/4 cups flour
1/4 cup shredded Cheddar cheese
1 tablespoon butter, softened
1 teaspoon baking powder
1/2 teaspoon sugar
1/2 teaspoon salt
1/3 cup milk
1 egg
1 1/2 tablespoons coarse salt

INSTRUCTIONS

- 1: Heat the oven to 400° F. Spray the cookie sheet with cooking spray. Put the **flour, cheese, butter, baking powder, sugar, salt** and **milk** in a medium bowl. Stir until combined.
- 2: Sprinkle a bit of flour over your work surface. Roll dough around to form a ball. Knead the ball 10-12 times.
- 3: Divide dough into 6-8 pieces. Roll each piece into about a 12 inch rope. Shape as desired and place on baking sheet.
- 4: Crack **egg** into a bowl and beat with a fork. Brush egg lightly over pretzels. Sprinkle with **coarse salt**.
- 5: Bake 15-20 minutes, or until golden brown. enjoy!

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