

Hot Momma Pretzel Bites

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INGREDIENTS

- 1 Cup + 2 Tbsp AP Flour
- 1 $\frac{1}{2}$ tsp Baking Powder
- $\frac{1}{4}$ tsp Salt
- 2 tsp Hot Momma Seasoning, any flavor
- 1 Cup Plain Greek Yogurt
- $\frac{1}{2}$ Cup Boiling Water
- 1 Tbsp Baking Soda
- $\frac{1}{2}$ Cup Butter, melted
- 1 Tbsp Coarse Kosher Salt

DIRECTIONS

In a mixer, combine flour, baking powder, salt, Hot Momma Seasoning and yogurt on low with dough hook. Knead, on medium speed, for 3 minutes until ball forms. Turn dough onto floured surface. Sprinkle with flour. Knead by hand and form dough into a ball. Cut dough ball into four wedges. Roll each piece of dough into a long rope. Cut each rope into 12 bite sized segments. Dissolve baking soda in boiling water.

Dip the dough segments into the baking soda mixture. Place on a parchment covered baking sheet. Bake at 425* for 7-10 minutes until golden brown. Plush bites with melted butter and sprinkle with kosher salt. Ac-salsa-rize!