



PRETZEL NUGGETS WITH NUTELLA®

Baked Good | Snacking | All year round | Banqueting

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Yields: 24 servings

Portion: 3 nuggets 1 1/2" x 2"

INGREDIENTS

- 1 ct. Frozen Biscuit Dough – 24 oz.
- 6 oz. Nutella®
- 1 ct. Large egg – for egg wash
- 4 cups Water – for water bath
- 1/4 cup Baking soda – for water bath
- * Sea salt, optional

Method:

Using a rolling pin, roll out the dough into a thin sheet (1/8" inches thick); with a knife, cut rectangular pieces 1 1/2" X 2" inches. Fill each nugget with 1/4 oz. of Nutella®. Brush the sides of each nugget with water, and close by folding it over into a rectangle shape, pinching dough to seal well. Leave in the freezer for 2 hours to harden. Bring water and baking soda to a boil. Drop nuggets into bath for 30 seconds. Remove nuggets and allow for cooling. Lightly brush with egg wash and top with sea salt. Bake at 350°F for 3 to 5 minutes or until golden brown.