

Quick and Easy Pretzel Bites with Nutella Dipping Sauce

Jacob · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

4

Description

Very quick and easy pretzel bites with two dipping sauces This came together kind of by accident when the kids wanted a snack after school We have made homemade pretzels before and I have to admit that was a little time consuming The trick with this shortcut is the baking soda water bath I love Nutella® Enjoy

Ingredients

- - 1 (10 ounce) can refrigerated pizza crust - ½ cup baking soda - 2 teaspoons Himalayan pink salt
- or to taste - ½ (8 ounce) package Neufchatel cheese
- softened - ¾ cup chocolate-hazelnut spread (such as Nutella®) - 2 tablespoons milk
- or more to taste - ½ cup yellow mustard - 3 teaspoons honey
- or more to taste

Instructions

1. Preheat the oven to 425 degrees F (220 degrees C). Unroll pizza crust and cut into 2-inch squares. Roll each square into a ball and place on a cookie sheet. Bring 3 quarts of water to a boil. Stir in baking soda until dissolved. Add pizza balls to the boiling water in batches. Cook until puffed up and floating
2. 1 to 2 minutes. Transfer to a cookie sheet lined with parchment paper. Sprinkle salt on top. Bake in the preheated oven until golden brown
3. 10 to 12 minutes. Mix Neufchatel cheese
4. chocolate-hazelnut spread
5. and milk together to make chocolate dipping sauce. Add more milk for a thinner dip. Mix mustard and honey together in a separate bowl. Serve warm pretzel bites with dipping sauces. Cook's Notes: The dough can sit out for up to an hour before boiling. Use any flaky salt you want to. Editor's Note: Nutrition data for this recipe includes the full amount of baking soda. The actual amount consumed will vary.