

TwoIngredient Dough Air Fryer Pretzel Bites

Jacob · 28/09/2024



Prep Time

19 mins

Difficult

Medium

Servings

8

Description

Four ingredients total is all you need for these soft and chewy on the inside crispy on the outside pretzel bites made in the air fryer Dough is made with two ingredients and no rise time Serve with cheese dip or dip of choice

Ingredients

- - 1 cup plain Greek yogurt - 1 ¼ cups self-rising flour
- plus more for kneading - 4 tablespoons unsalted butter
- melted - 2 teaspoons kosher salt

Instructions

1. Preheat an air fryer to 350 degrees F (175 degrees C). Line a baking sheet with parchment paper. Dust a cutting board with self-rising flour. Place Greek yogurt in a bowl. Add 1 1/4 cups self-rising flour and stir until mixture forms a ball. Turn out ball onto the cutting board and knead until smooth. Cut dough into 4 equal portions. Roll each portion into ropes. Cut one rope into 1-inch pieces and place pieces in the basket of the air fryer. Cook for 3 minutes. Shake and cook 3 additional minutes. Brush each pretzel bite with melted butter and cook 3 minutes more. Transfer pretzel bites to the prepared baking sheet using tongs. Brush with melted butter again and sprinkle with kosher salt. Repeat with remaining ropes.