



Air Fryer Pretzel Bites

Jacob · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

4

Description

These pretzel bites take minimal ingredients and minimal time to prepare. Serve salted with mustard cheese sauce or with seasoning like cinnamon sugar, ranch seasoning, etc.

Ingredients

- 1 ½ cups self-rising flour - 1 cup full-fat Greek yogurt - 4 cups water - 1 tablespoon baking soda - cooking spray - 1 tablespoon coarse kosher salt
- or to taste

Instructions

1. Mix self-rising flour and Greek yogurt together in a bowl until well combined. Turn out dough onto a floured surface and knead dough comes together. Roll dough into 3/4-inch thick ropes. Cut each rope into three 5-inch pieces and roll each piece into a small ball. Preheat an air fryer to 390 degrees F (200 degrees C) for 5 minutes. Meanwhile
2. bring water in a large pot to a boil over medium-high heat. Add baking soda to the boiling water. Carefully drop dough balls into the water and cook until they float to the top. Using a slotted spoon remove dough balls once they float to the top and transfer to the air fryer basket in one line. You might need to cook them in batches. Cook until pretzel bites are lightly browned
3. 8 to 10 minutes. Spray pretzel bites with nonstick cooking spray and sprinkle kosher salt on top. Serve and enjoy. Cook's Note: I do not suggest lining the air fryer with parchment liners
4. as the dough will stick to the parchment.