

Soft Chocolate Pretzels

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No interest in making your own dough from scratch? Store-bought pizza dough rolls out to make pretzels, and they get a double chocolate treatment—giving you a pretzel dessert unlike any you've ever had.

Ingredients:

Flour, for dusting
1 (1-pound) package pizza dough, unbaked
½ cup semisweet chocolate chips
4 cups hot water
¼ cup baking soda
3 tablespoons sugar
2 tablespoons cocoa powder
1 teaspoon kosher salt

Directions:

- 1) Gently dust a flat working surface with flour. Roll out pizza dough; sprinkle with chocolate chips. Knead a few times to incorporate. Cover and chill 1 hour.
- 2) Preheat oven to 450°F. Lightly grease a large baking sheet.
- 3) Combine hot water and baking soda in a very large bowl; set aside.
- 4) Turn dough out onto a lightly floured surface; divide into 12 equal pieces. Roll each into a long, thin rope and twist into a pretzel; transfer to prepared baking sheet and repeat with remaining dough.
- 5) Combine sugar, cocoa, and salt in a small bowl to mix; set aside.
- 6) Dip each shaped pretzel into hot baking soda mixture, shaking off excess liquid. Replace on prepared baking sheet. Sprinkle pretzels with sugar mixture.
- 7) Bake until pretzels are puffed and golden, 9 to 12 minutes. Let cool 5 minutes on sheet; transfer to a wire rack to cool completely.