

Choco Fever Dream

Soft Pretzel Bites With Cheese Dip

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Pretzel Bites

- [ ] 2 ¼ tsp active dry yeast
- [ ] 1 cup warm water (about 110°F)
- [ ] 1 tbsp sugar
- [ ] 3 cups all-purpose flour
- [ ] 1 tsp salt
- [ ] 2 tbsp melted butter
- [ ] 1 tsp baking soda
- [ ] Coarse sea salt for sprinkling

Cheese Dip

- [ ] 1 cup shredded sharp cheddar cheese
- [ ] ½ cup milk
- [ ] 2 tbsp butter
- [ ] 1 tsp lemon juice
- [ ] ¼ tsp garlic powder
- [ ] Pinch of black pepper

Instructions

1. In a bowl combine warm water, sugar, and yeast; let sit 5 minutes until foamy.
2. Add flour, salt, and melted butter to the yeast mixture; stir and knead 5-6 minutes until smooth. Cover and rise 45 minutes.
3. While dough rises, melt butter in a small pot, stir in baking soda and a splash of water, then set aside.
4. Punch down dough, divide into small balls, then roll into bite-size pieces. Drop each into the boiling soda water for 20-30 seconds, rescue with a slotted spoon.
5. Place bites on a parchment sheet, brush with melted butter, sprinkle sea salt, and bake at 425°F for 12-15 minutes until golden.
6. For the dip, melt butter in a saucepan, whisk in milk, then stir in cheese until smooth; finish with lemon juice, garlic powder, and pepper.
7. Serve pretzel bites warm with the cheese dip on the side, and enjoy right away.

Nutrition per serving

310 kcal	9 g	38 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels sticky, add a little more flour during kneading.
- For extra flavor, sprinkle a pinch of paprika on the bites before baking.
- You can add a dash of pickles to the dip for a tangy twist.