

# Pretzel Bites

## Ingredients:

### Dough:

1  $\frac{1}{4}$  cups flour



1 cup whole wheat flour



2 tbsp baking powder



1 cup milk

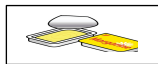


$\frac{1}{4}$  cup melted margarine



### Topping:

$\frac{1}{4}$  cup melted margarine



1 tsp cinnamon

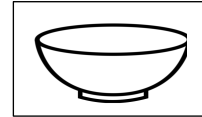


$\frac{1}{2}$  cup sugar

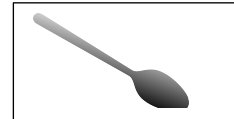


## Supplies:

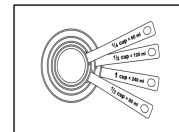
Large bowl



Large spoon



Measuring cups



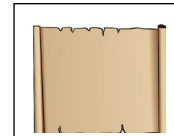
Fork



Cooking sheet



Parchment paper



## Steps:

1. Preheat the oven to 425 degrees F.
2. Combine white flour and whole wheat flour in a bowl.
3. Add milk and ¼ cup of melted margarine and stir with a fork until soft ball forms.
4. Knead dough on floured board until smooth.
5. Pinch off a piece of dough. Roll into a snake and cut into bite sized pieces.
6. Bake on a cooking sheet with parchment paper at 425 degrees F for 12 minutes.
7. Once cooled, put bites in a bowl and pour melted margarine over them. Stir to coat.
8. Mix the cinnamon and the sugar in a bowl.
9. Sprinkle cinnamon on top of bites and stir to coat.