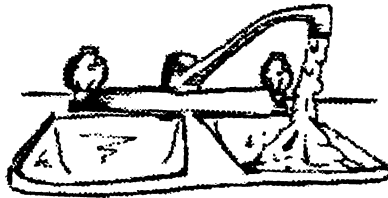


# Easter Bunny Pretzels

## You Need:



1 Tb. + 1 tsp.  
yeast



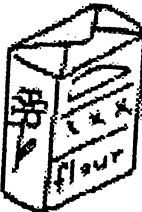
3/4 cup  
warm water



1/2 tsp. salt



1 tsp. + 1/2  
tsp. sugar



2 cups flour



1 egg



2 raisins



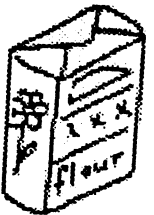
coarse salt



Pam spray



1 licorice lace



flour



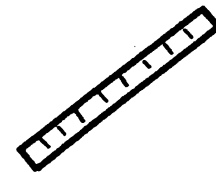
Tablespoon



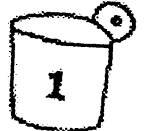
1 teaspoon



1/2 teaspoon



ruler



1 cup dry  
measuring cup



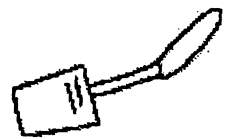
liquid  
measuring cup



large bowl



small bowl



spatula



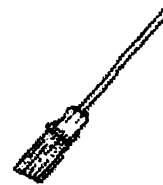
wooden spoon



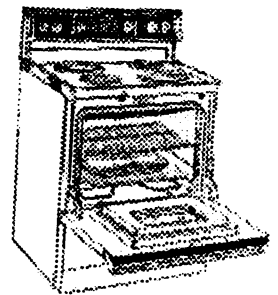
fork



cookie sheet



pastry brush



stove



knife

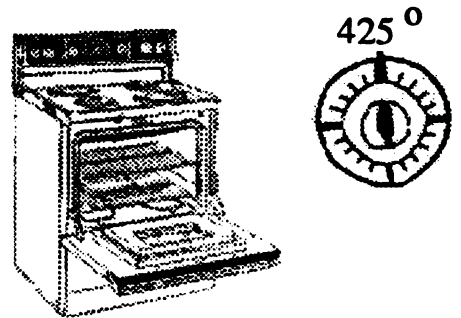
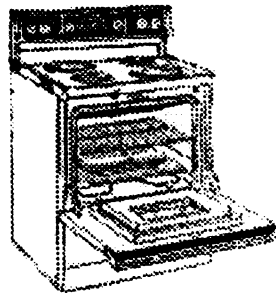


cutting board



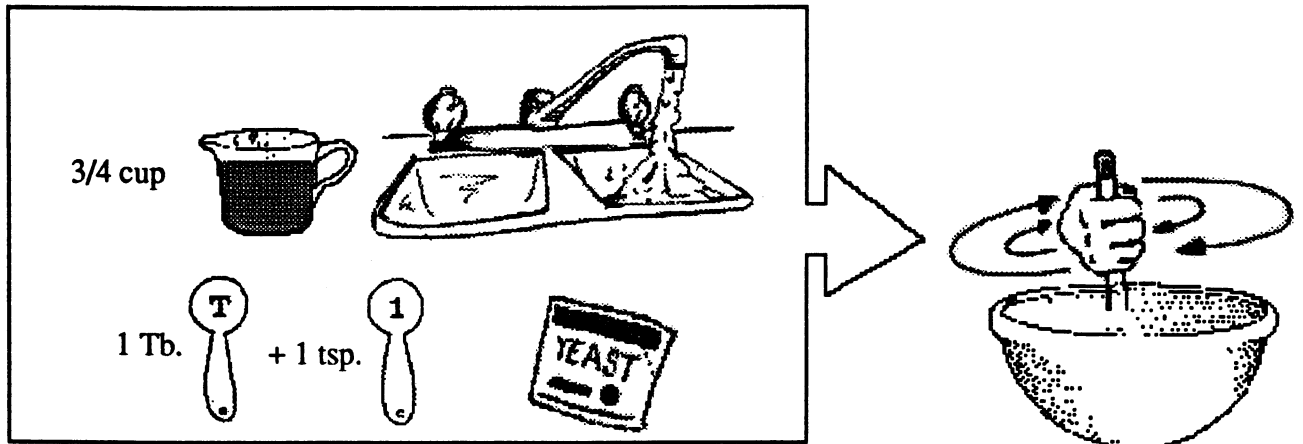
cooling rack

1.



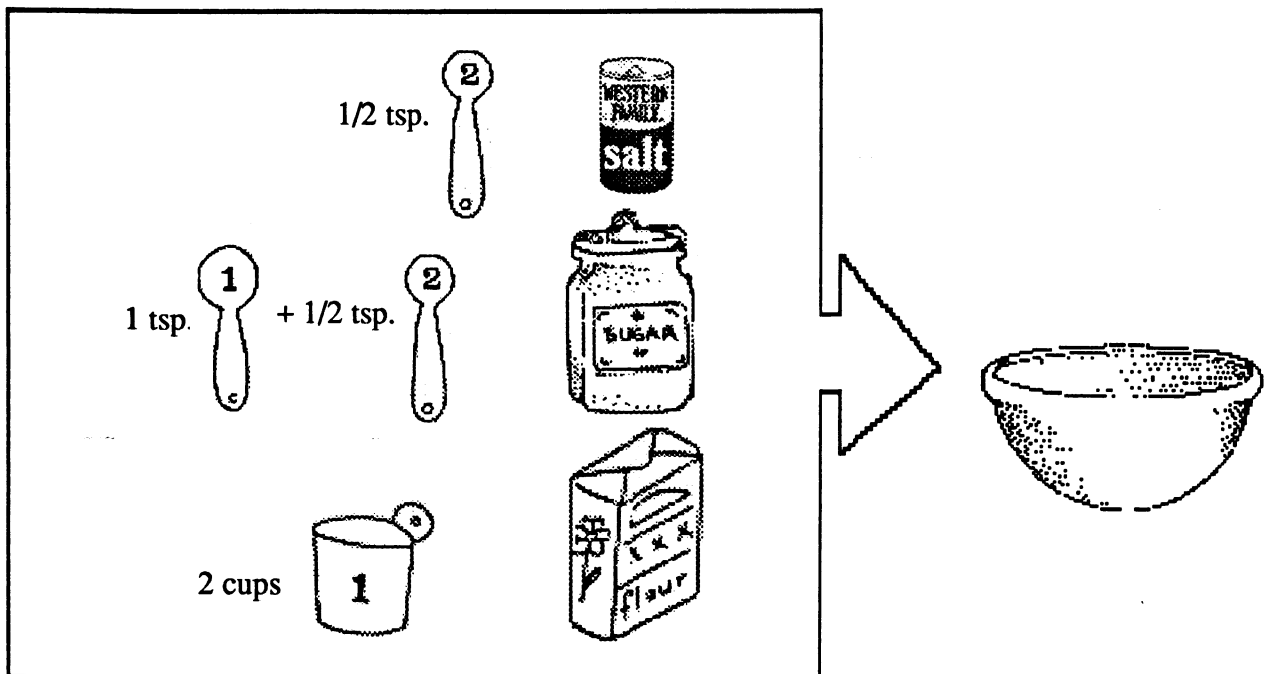
Adjust oven rack to 3rd up from the bottom. Preheat oven to 425°

2.

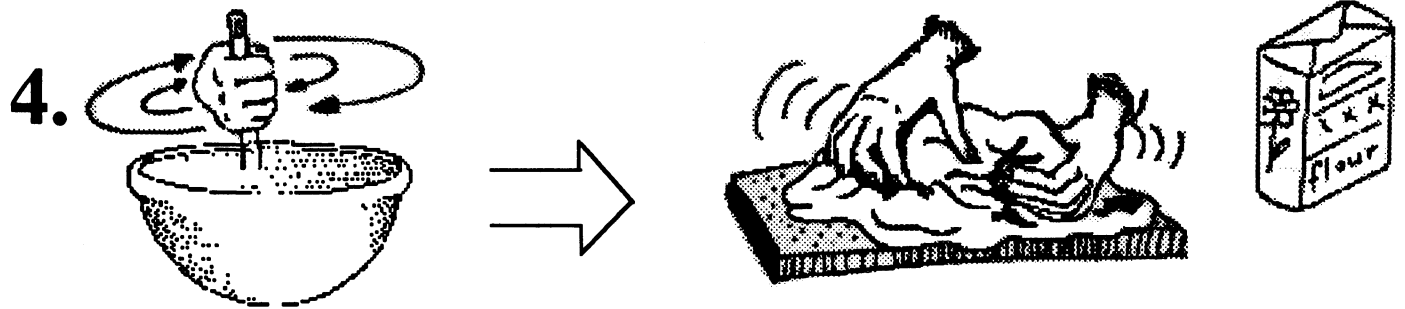


Measure 3/4 cup WARM water and 1 Tb. + 1 tsp. yeast. Put in bowl and stir together.

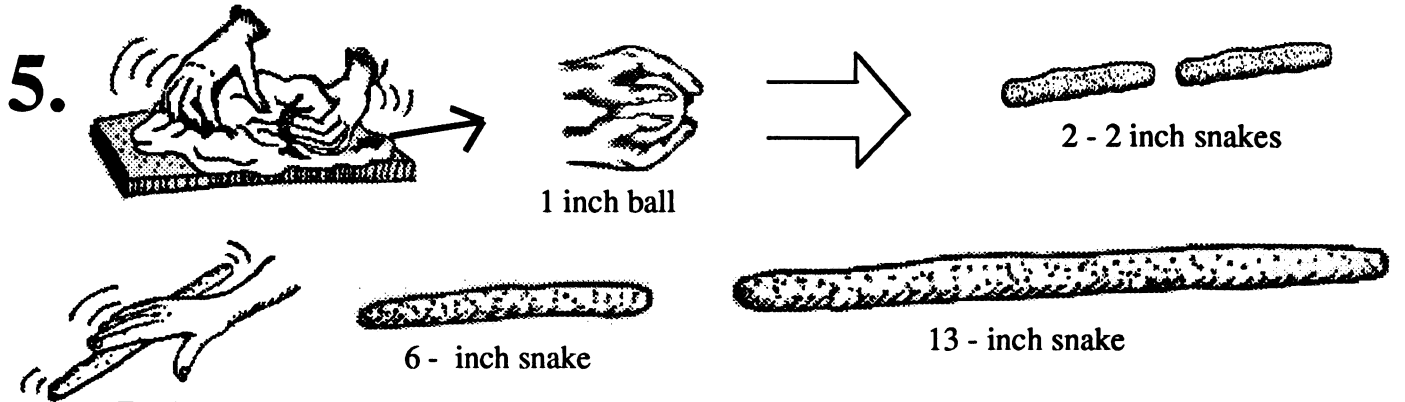
3.



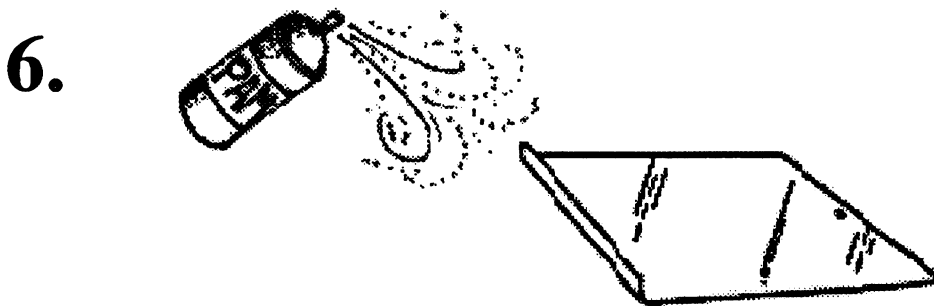
Measure 1/2 tsp. salt, 1 tsp. + <sup>690</sup>1/2 tsp. sugar and 2 cups flour. Put in bowl.



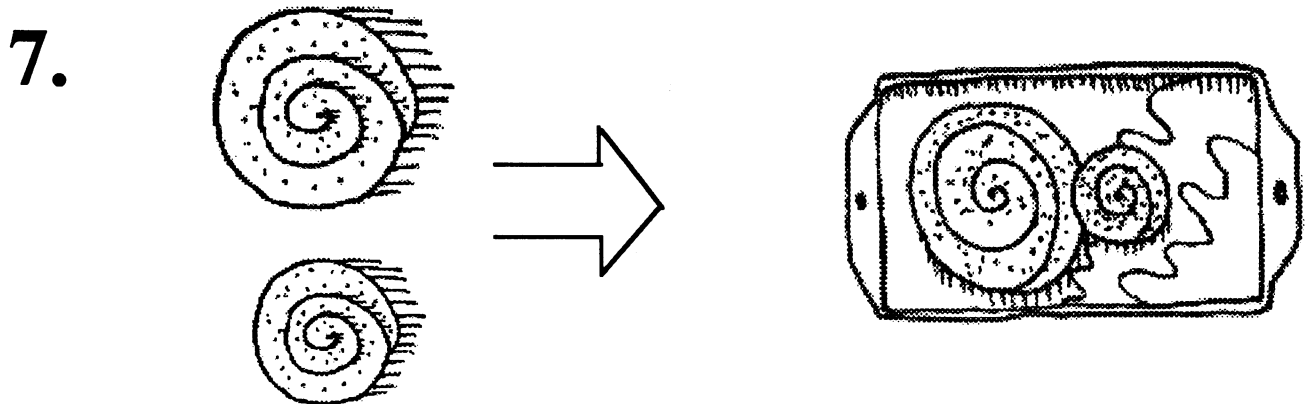
Stir until dough forms a ball. Knead dough on floured board.



Roll a 1 - inch ball of dough for tail, roll a 13 inch snake for body.  
Roll a 6 - inch snake for head, and roll two 2 - inch snakes for ears.

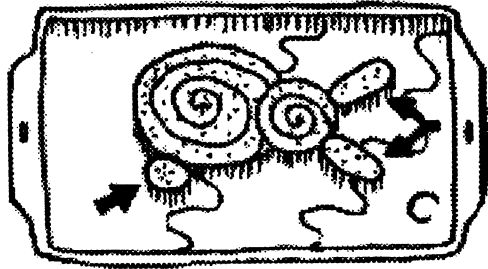


Spray Pam on cookie sheet.



Twist a 13 - inch snake in a circle for the body and a 6 - inch snake in a circle for the head. Place side by side on cookie sheet.

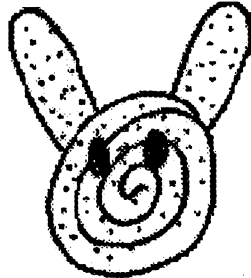
8.



Attach ears using 2 - inch snakes on head and the 1 - inch ball for tail on body.

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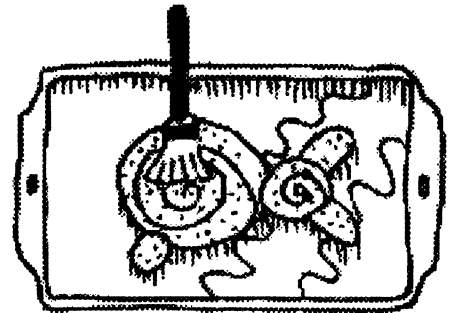
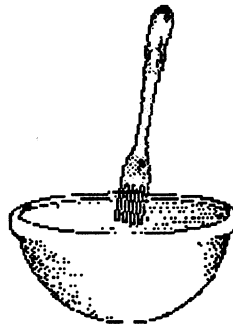
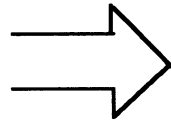
9.



Press 2 raisins in head for eyes.

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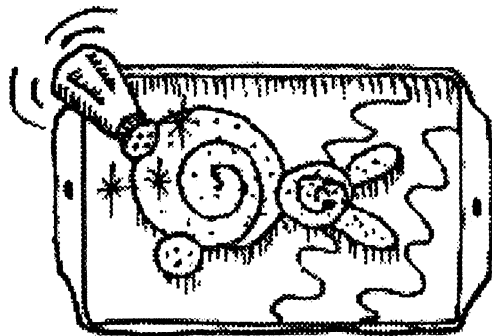
10.



Break an egg in a small bowl. Beat together and brush bunny with beaten egg.

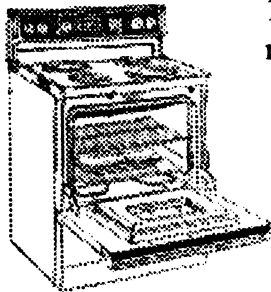
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11.

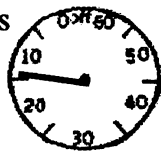


Sprinkle with coarse salt.

12.



12 - 15  
minutes



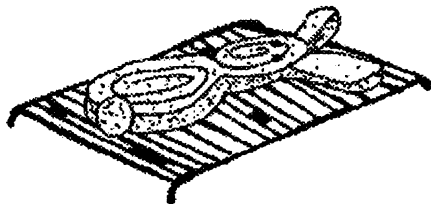
OFF



Bake 12 - 15 minutes at 425°. Remove from oven. Turn oven OFF.

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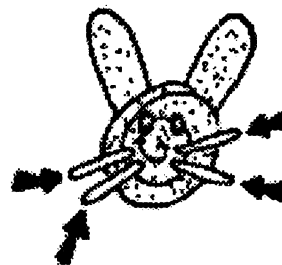
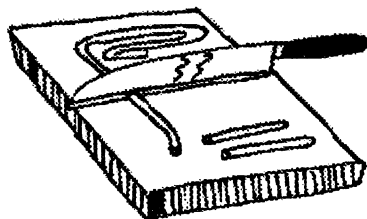
13.



Transfer to cooling rack.

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14.



Cut 4 pieces of licorice rope for whiskers and attach to face.

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15.



Tie the rest of the licorice rope around the bunny's head in a knot or a bow.

## EASTER BUNNY PRETZELS

### You Need:

1 Tb. + 1 tsp. yeast	Tablespoon
3/4 cup WARM water	1 teaspoon
1/2 tsp. salt	1/2 teaspoon
1 tsp. + 1/2 tsp. sugar	1 cup dry measuring cup
2 cups flour	1 cup liquid measuring cup
1 egg, beaten	large bowl
coarse salt	small bowl
Pam spray	ruler
2 raisins	cutting board
1 licorice lace	cookie sheet
flour	wooden spoon
fork	pastry brush
knife	cooling rack
spatula	stove

1. Adjust oven rack to 3rd up from the bottom. Preheat oven to 425°.
2. Measure 3/4 cup WARM water and 1 Tb. + 1 tsp. yeast. Put in bowl and stir together.
3. Measure 1/2 tsp. salt, 1 tsp. + 1/2 tsp. sugar and 2 cups flour. Put in bowl.
4. Stir until dough forms a ball. Knead dough on floured board.
5. Roll a 1 - inch ball of dough for tail, roll a 13 - inch snake for body, roll a 6 - inch snake for head, and roll two 2 - inch snakes for ears.
6. Spray Pam on cookie sheet.
7. Twist a 13 - inch snake in a circle for the body and a 6 - inch snake in a circle for the head. Place side by side on cookie sheet.
8. Attach ears using 2 - inch snakes on head and the 1 - inch ball for tail and body.
9. Press 2 raisins in head for eyes.
10. Break an egg in small bowl. Beat together and brush bunny with beaten egg.
11. Sprinkle with coarse salt.
12. Bake 12 - 15 minutes at 425°. Remove from oven. Turn oven OFF.
13. Transfer to cooling rack.
14. Cut 4 pieces of licorice rope for whiskers and attach to face.
15. Tie the rest of the licorice rope <sup>694</sup> around the bunny's head in a knot or bow.