

Chocolate Pretzels

Disney's Boardwalk Resort

Boardwalk Bakery

Serving Size: 12



Ingredients

- 2 8-inch-by-inch sheets of puff pastry dough
- 2 cups butter
- 2 ½ cups powdered sugar
- ½ tsp. salt
- ½ tsp. vanilla extract
- 4 eggs
- 5 ½ cups all-purpose flour
- ¾ tbsp. baking powder
- 2/3 cup cocoa powder
- Granulated sugar to taste
- Extra powdered sugar to taste



Directions

1. Sift flour, baking powder and cocoa powder together. Set aside.
2. In a mixer, cream the butter, sugar, and salt, then mix in vanilla.
3. Slowly mix in eggs, one at a time.
4. Scrape down sides of bowl and fold in flour dry ingredients from step 1.
5. Lay puff pastry sheets out flat. (Sheets should be very cold.)
6. Spread chocolate sugar dough onto one sheet of puff pastry, covering completely; then roll to ¼ inch thickness with rolling pin.
7. Place second sheet of puff pastry on top, and trim edges to keep neat.
8. Place this dough "sandwich" on a sheet pan and refrigerate for 30 min.
9. After chilling, cut dough into ¼ inch strips.
10. Roll strips by hand and twist to form candy-cane-like appearance.
11. Form into pretzel shapes.
12. Place pretzels on baking sheet and sprinkle with coarse granulated sugar.
13. Bake in 350-degree oven for 12-15 minutes.
14. Once out of oven and cooled, dust with powdered sugar.

