

Pizza Pretzel Poppers



Ingredients:

For the Dough:

10 cups of water
4 cups flour
1 tablespoon granulated sugar
1 ½ teaspoons salt
1 package active dry yeast
2 tablespoons olive oil
1 ½ of cups warm water (approximately 110°F)
Cooking spray
Plastic wrap
2/3 cup baking soda
2 teaspoons coarse salt
1 egg yolk, beaten

For the Filling:

(Be creative with your favorite fillings. These are some of mine.)
2 cups marinara sauce
1 cup shredded mozzarella cheese
1 cup spicy sausage, cooked and crumbled
1 cup white onion, finely chopped
1 cup chopped button mushrooms
1 cup chopped black olives
1 cup chopped pepperoni
1/4 cup Sriracha sauce

Directions:

- 1) Combine 2 cups of the flour, sugar, salt and yeast in a bowl.
- 2) Add the warm water and oil to the flour mixture and stir the ingredients together with a wooden spoon until they're thoroughly combined.
- 3) Stir in the remaining flour, 1/2 cup at a time, until the dough is soft and sticky, yet easy to handle.
- 4) Lightly flour a work surface, remove dough from the bowl and knead it for about 5 minutes until smooth. Lightly spray a sheet of plastic wrap with cooking spray; cover the dough loosely with the plastic wrap, sprayed side down. Let rest 45 minutes until the dough is doubled in size.
- 5) Pre-heat your oven to 375 degrees and line a baking sheet with Parchment paper.
- 6) Add flour as needed to your work surface where you'll be rolling out the dough.
- 7) Pinch off pieces of the dough about the size of a golf ball until you have the dough fully distributed.
- 8) Roll out each ball to a circle about 3-4 inches in diameter and 1/2 thick.
- 9) Mix the marinara and sriracha sauce together in a small bowl.
- 10) Spoon a small amount of the sauce in the center of each circle, followed by a generous pinch of the cheese, and the other filling ingredients you've chosen.

- 11) Moisten the edge of each circle with a small amount of water on your finger and then carefully pinch the circles together sealing the edges, so all the filling ingredients are nestled inside the dough.
- 12) Bring the water and the baking soda to a boil in a large pot.
- 13) Gently drop the poppers into boiling water one at a time, for 30 seconds. Remove them from the water with a slotted spoon and place them an inch apart on the parchment-lined baking sheet.
- 14) Mix the egg yolk with one tablespoon of water in a small bowl. Brush each popper with the egg wash followed by a sprinkle of the salt.
- 15) Place the pan in the oven and bake the poppers for 15-20 minutes or until the dough is golden brown.
- 16) Remove the pan from the oven and allow the poppers to cool for about 5 minutes. Serve with a bowl of the left over sauce for dipping.