



Homemade Pretzels with Queso Fundido

Answer Key

1. What temperature (in degrees F) does the water need to be at to properly activate the yeast?

D - 111

2. What ingredient goes into the bottom of the bowl to help the dough rise?

A – Olive Oil

3. How long does it take the homemade dough to rise?

C – 1 hour

4. How is the garlic cut?

D – Into minced pieces

5. Which two vegetables are used in the Queso Fundido Dip?

A – Mushrooms & Spinach

6. How long should the pretzels be in the boiling water for?

B – 30 seconds

7. An egg wash is a mixture of oil & egg.

B – False – an egg wash is a mix of water and egg