

SOFT PRETZELS WITH SWEET MUSTARD DIPPING SAUCE

INGREDIENTS

- 1 can refrigerated breadsticks (11 oz.)
 - 1 egg white, lightly beaten
 - Coarse salt
 - ½ cup Dijon mustard
 - ¼ cup maple syrup
 - 1 tbsp. brown sugar
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PREPARATION

Preheat oven to 375°F.

On an unfloured surface, roll each breadstick into a 20-in. rope; twist into a pretzel shape. Place 2 inches apart on ungreased baking sheets. Brush with egg white and sprinkle with salt. Bake 10-13 minutes at 375°F. or until lightly browned. Remove to a wire rack.

For mustard dip, combine the remaining ingredients in a small bowl. Serve with pretzels.

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